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NOVEMBER 2008 NO. 95

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Sugar & Spice
Pumpkin Pie, p. 50



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Dinner tonight, in 30 minutes or less



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- ◆ QUICK
Under 45 minutes
- ◆ MAKE AHEAD
Can be completely prepared ahead but may need reheating and a garnish to serve
- ◆ MOSTLY MAKE AHEAD
Can be partially prepared ahead but will need a few finishing touches before serving
- ◆ VEGETARIAN
May contain eggs and dairy ingredients

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46 *Roasted Turkey with Juniper-Ginger
Butter & Pan Gravy*

You'll look for reasons to bake.

Happy Tuesday!

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Fall Dinners

We've mixed and matched the recipes from this issue
in seven seasonal menus



Casual Dinner Party

**Sparkling Pomegranate
Cocktail,**

from FineCooking.com

**Rosemary-Garlic Chicken
with Apple & Fig Compote, p. 66**

**Delicata Squash with Shallots
& Sherry, p. 57**

**Caramelized Pear
Upside-Down Cake, p. 74**

To drink: A fruity Australian Shiraz Blend, such as the 2006 Penfolds Bin 2 Shiraz-Mourvèdre, South Australia (\$14) or the 2005 Rosemount Estate Grenache-Shiraz-Mourvèdre, South Australia (\$25)



Thanksgiving Redux

**Roasted Turkey, Cranberry &
Cheddar Sandwiches with
Caramelized Onions**

(Roasted Turkey, p. 46;

*Maple-Tangerine Cranberry Sauce, p. 48;
Caramelized Onions, from FineCooking.com)*

**Butter Lettuce, Watercress & Parsley
Salad with Lemon Vinaigrette,**

from FineCooking.com

To drink: A youthful, fruity Pinot Noir, such as the 2006 Clos du Bois Pinot Noir, Sonoma (\$18) or the 2006 Morgan Pinot Noir "Twelve Clones," Santa Lucia Highlands (\$30)

Sunday Supper

Pork Chops with Mustard Sauce, p. 94a

**Mashed Potatoes with
Caramelized Shallots, p. 48**

**Green Beans with
Meyer Lemon Vinaigrette &
Parmesan Breadcrumbs, p. 47**

**Rich Caramel Sauce over
Vanilla Ice Cream, p. 73**

To drink: A spicy Zinfandel, such as the 2006 Gnarly Head Old Vine Zinfandel, Lodi (\$14) or the 2005 Ridge Zinfandel, Paso Robles (\$28)

Classic Bistro

**Steak au Poivre
with Cognac Sauce, p. 53**

**Pan-Seared Summer Squash
with Crisp Rosemary, p. 66**

Potato Gratin Your Way, p. 60

Crème Caramel, p. 73

To drink: A supple, fruity Merlot, such as the 2005 Heron Merlot, Vin de Pays d'Oc (\$14) or the 2005 Ferrari-Carano Merlot, Alexander Valley (\$25)

Quick Weeknight Meals

**Pan-Seared Steak
with Caper-Anchovy
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**Sautéed Broccoli
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**Vietnamese Tilapia
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**Spaghetti Squash
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**Lemon-Ginger
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Leeks & Spinach, p. 94a**

**Soy-Braised
Kabocha Squash,
p. 57**

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from the editor

Good Advice

It's a Sunday morning ritual: coffee, newspaper, and the farmers' market, where we grab pupusas (thick, hand-made corn tortillas stuffed with cheese and just about anything else you want)

for breakfast. That routine is followed by another: a well-worn path through the market that always begins at the same stall. Sure, the fruit is good, but it's the buying advice and storage tips I come back for every week (well, that and the free samples). I always leave with a

bag too full of whatever's in season and some new piece of information I'll use long after that Sunday.

I like to think of this magazine that way—as a place you visit regularly for some good and useful advice. With every issue, perhaps there's a takeaway or two that makes you a better shopper and a better cook. Take this month's "Ask the Expert," with Roy Finamore manning the answer desk. During the research for his book, *One Potato, Two Potato* (written with *Fine Cooking* contributing editor Molly Stevens), Roy cooked something like 1,500 pounds of potatoes. One thing he learned: Potatoes cook more evenly when you start them in cold water rather than boiling water. Good advice.

I'm a big fan of broccoli raab and its rich, bitter bite, but my kids aren't. Contributor Ruth Lively suggests blanching the vegetable to temper that bitterness, which I'll try in the name of family harmony. I'll also be trying her quick and delicious appetizer idea: roll finely chopped broccoli raab in slices of prosciutto, skewer with a toothpick, and you're done.

Tom Douglas, chef at Dahlia Lounge in Seattle, recommends a quick way to remove the papery skins from toasted hazelnuts (p. 46). Contributing editor Tony Rosenfeld details how to get a steak brown and crispy on the outside and perfectly cooked on the inside (hint: two appliances are better than one; p. 53). Tish Boyle, author of *The Cake Book*, shows us how to avoid the two mistakes common to caramel (both of which I've made, p. 72). And our very own Allison Ehri Kreidler, assistant test kitchen manager, shares a new way to finish a piecrust edge—easy but impressive (front cover and p. 80). More good advice.

In fact, everywhere you turn here, there's some tip or hint or clue or idea or explanation that enlightens and educates. I'm a smarter cook for having read this issue; now you will be, too. Please write and let me know which nugget of knowledge you'll be hanging on to, and what you think of the issue.

—Laurie Buckle, editor
fb@taunton.com



Turkey time

In this issue, we offer a Thanksgiving menu of recipes from some of the country's top chefs—delicious and inspiring. But we're not stopping there. Check out our book *How to Cook a Turkey* (at bookstores everywhere) and our new special issue/DVD combo of the same name (with step-by-step how-to videos), on newsstands October 28. Come the big day, you'll be more than ready for the big bird.

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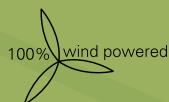
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from our readers

Putting a face to a name

Thanks so much to your editor, Laurie Buckle, for her video blog on *FineCooking.com*, which previewed your August/September issue (*Fine Cooking* #94). It was really nice to see a face, hear a voice, and get a tiny behind-the-scenes glimpse of what goes on at *Fine Cooking*. It helped make me feel connected and was a good reminder that yes, indeed, there are real people working to put out my favorite cooking magazine. Hope that becomes a regular feature.

—Andie Reid,
Wilmington, North Carolina

Teach me something new

I wish you would go back to your roots and print recipes that are unusual, difficult, and time consuming. I subscribed to *Fine Cooking* because I like to cook and want to cook. I'm not looking for easy. I'm looking for challenging, interesting, and fun.

Fine Cooking's articles teach me the hows and whys of a recipe so that I really understand what I'm doing. I find your articles on equipment useful, and I really like the tasting panels and follow their advice. I also enjoy the tips from other readers. But I peruse the magazine and find myself skipping yet another article on barbecued ribs, sautéed chicken breasts, and steak on the grill. Please stop giving me the same thing over and over.

—Dolores B. LiSoeey, via email

A menu that rocks

I was feeling uninspired one weekend and couldn't be bothered to come up with my own menu, so I made the complete menu from Maryellen Driscoll's "Fresh from the Farm" (*Fine Cooking* #93). I had to make one tiny change, but other than that, everything else stayed the same. This menu rocks. Really. It was well balanced, easy to do, and absolutely delicious. It was special and tasted fantastic and yet required very little in the way of prep work. I started the bread at 3:30, and the rest followed quickly; we had dinner about 6:00. It was that quick.

—Biscuit (from *CooksTalk*,
Fine Cooking's online forum)

What's a paillard?

With reference to your recipe for sautéed chicken paillards in the April/May 2008 issue (*Fine Cooking* #92, Sautéed Chicken Paillards with Herb Salad & White Balsamic Vinaigrette, p. 90a): I cannot find a definition for "paillard" in *Joy of Cooking* or in my English dictionaries. In my French dictionaries, paillard is defined as a bawdy or coarse person or a dirty or lewd story.

—Robert K. Crane,
Williston, Tennessee

Editors' reply: "Paillard" (pronounced pie-YAHR) does, indeed, mean bawdy, indecent, or obscene in French, but in English it's a slice of veal, chicken, or beef that's pounded very thin and cooked quickly (*American Heritage Dictionary*).

Index solution

In answer to the letter from H.S. Leavitt, in *Fine Cooking* #94, I too have stacks of *Fine Cooking*, but I've solved the index problem. I've made copies of the yearly index that appears in the December issues, slipped them into sheet protectors (available at any office-supply store), and then put them in a three-ring binder. I highlight the recipes I've used, so they're easy to locate years later.

—Beverley Parrish,
Chesapeake, Virginia

Editors' note: You'll be glad to know that virtually all *Fine Cooking* recipes after issue #20 are on *FineCooking.com*, and you can find them simply by doing a recipe search from our home page. Some are available only to online subscribers, but even if you don't subscribe, you'll get a page that indicates which issue the recipe comes from.

In addition, a 15-year anniversary *Fine Cooking* index will be available on DVD in December at *FineCooking.com*.

Correction: In *Fine Cooking* #94's "Tasting Panel," we mistakenly stated that McEvoy Ranch extra-virgin olive oil is produced in California's Napa Valley. McEvoy Ranch is in Petaluma, California. ♦

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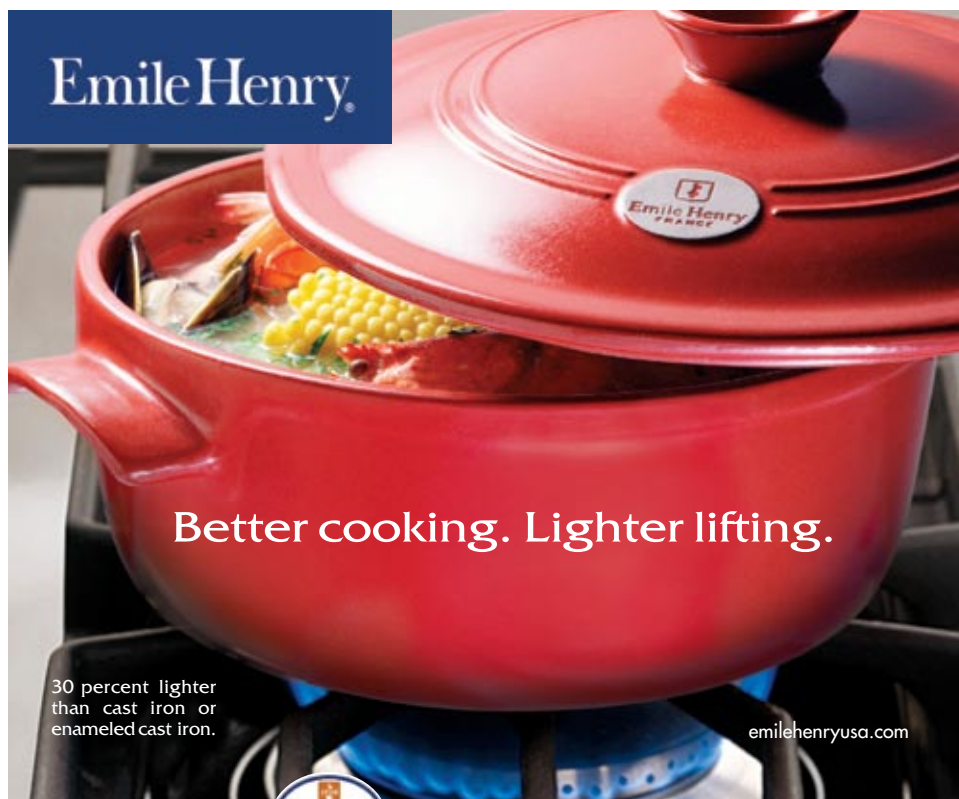
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Meet our authors

After brief stints as a restaurant cook and a caterer, **Melissa Clark** ("Thanksgiving," p. 42) earned an M.F.A. in writing and then began her freelance food writing career in 1993. She has written 18 cookbooks and numerous articles.

Tony Rosenfeld ("Steak au Poivre," p. 52) co-owns a growing empire of healthful fast-food restaurants in the Boston area called b.good and has recently opened Dinner Trends, a menu-assembly kitchen. His first cookbook, *150 Things to Make with Roast Chicken*, was published in 2007.

Ivy Manning ("Squash," p. 54) is a cooking teacher and freelance food writer from Portland, Oregon. "My favorite squash

is the kabocha," she says. "It finds its way into all of my weeknight curries and Asian noodle soups." Ivy is the author of *The Farm to Table Cookbook: The Art of Eating Locally*. Her next book, on how to cook for families with both meat eaters and vegetarians, is due out next summer.

Molly Stevens ("Potato Gratin," p. 58), author, with Roy Finamore, of *One Potato, Two Potatoes*, is an accomplished cooking teacher who gives classes all over the country. In 2006, she was named the International Association of Culinary Professionals cooking teacher of the year.

Fine Cooking assistant test kitchen manager **Allison Ehri Kreidler** ("Rosemary," p. 64)

likes to keep a pot of fresh rosemary in her kitchen at all times. Her recipes showcase rosemary's piny, citrusy flavor by using several cooking techniques—infusing, skewering, mincing, and leaving the leaves whole—all to delicious effect.

Tish Boyle ("Caramel Desserts," p. 70) has been a caramel fan since her first experiments dipping whole apples into warm caramel as a young cook. She began her culinary education at La Varenne in Paris. She has been a pastry chef, caterer, food stylist, and recipe developer and has written a number of dessert and baking books, the latest of which is *The Cake Book*. She's the editor of *Dessert Professional* magazine.

"The Ultimate Thanksgiving," p. 42



Alfred Portale



Mitchell Rosenthal



Jonathan Waxman



Elisabeth Prueitt



Tom Douglas



Dan Silverman



Andrew Carmellini

Alfred Portale has been combining his classic training with unconventional combinations at Gotham Bar and Grill in New York City since 1984. His turkey recipe features the unusual flavors of ginger and juniper berries.

Mitchell Rosenthal is known for his classics with a twist at San Francisco's Town Hall restaurant, and the green bean recipe he contributes is no exception, thanks to Meyer lemons and crunchy breadcrumbs.

Elisabeth Prueitt is pastry chef and co-owner of San Francisco's Tartine Bakery, where customers line up for her cakes, tarts, and confections, including classics like the spiced pumpkin pie she shares with *Fine Cooking*.

Andrew Carmellini has cooked at New York's Lespinasse, Le Cirque, Café Boulud, and A Voce and is now opening his own

Manhattan restaurant. He brings his earthy but refined style to a dish that elevates humble cauliflower.

Throughout a career that includes stints at Chez Panisse and Zuni Café on the West Coast and Union Square and Lever House in New York, **Dan Silverman** has always let the ingredients do the talking. His take on mashed potatoes is simply spectacular.

No surprise that Seattle chef **Tom Douglas** wanted to tackle traditional oyster stuffing as his Thanksgiving contribution. But though seafood stars at his five restaurants, he turns to oyster mushrooms for this recipe.

Jonathan Waxman, chef-owner of Barbuto in New York's West Village and West County Grill in Sebastopol, California, is known for creating bold flavors with simple ingredients, which he does in his cranberry sauce recipe. ♦

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All about potatoes

I don't have a cellar, so what's the best place to store potatoes? I've heard they should be kept separate from onions—is this true?

—Jessica Sanders, Amherst, Massachusetts

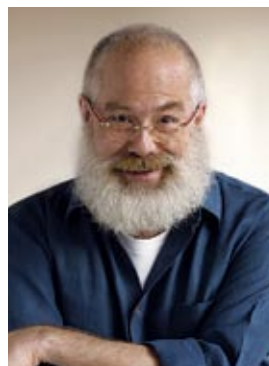
Potatoes keep best in a cool, dark spot where air can circulate. The ideal temperature is 45° to 50°F; to try to come close to this, I store potatoes in open brown paper bags (so air can circulate) in the back of a closet that's on an outside wall. You could also use burlap bags or an open bin, but don't use plastic bags. Keep potatoes out of the light and out of the refrigerator—light encourages the development of solanine (see the question below), and cold will convert the starch to sugar. According to the Idaho Potato Commission, potatoes and onions release gases that interact and make each spoil more quickly, so store them separately.

Some color questions: Are potatoes with green skins or sprouts poisonous? Should the whole potato be thrown out, or is it fine to use if I just cut off the green? Why do shredded potatoes sometimes turn pink? Why do boiled potatoes sometimes have a blue spot? Is either OK to eat?

—Ken Sissley, Naples, Florida

Potatoes with green skins have a high level of solanine, which is toxic in large amounts. You can eat potatoes that have some patches of green, though, as long as you peel them completely, being sure to remove at least ⅛ inch of the outer layer of flesh. It's not enough to remove just the green patch, and most peelers don't remove enough of the outer layer to get rid of the solanine.

Sprouts also contain high levels of solanine. If your potato has one or two sprouts, cut them out and peel the potatoes well. If many of the eyes have sprouted,



Roy Finamore cooked more than 1,500 pounds of potatoes with co-author Molly Stevens (see her article on potato gratins, p. 58) while working on their book *One Potato, Two Potato*.

chances are the potato has started to decay and just won't make good eating. When you're deciding if it's worth your time to rescue a green or sprouted potato, keep in mind that many of the nutrients in potatoes are in and near the skin.

Shredded potatoes will turn pink, or even brown, as a result of oxidation. The discoloration is more unsightly than worrisome. The best way to avoid oxidation is to shred the potatoes immediately before preparing the dish.

That dark spot in your boiled potato is a bruise. The damage to the cells will result in bitterness, so I'd cut it out.

When boiling potatoes, should they be started in cold water or put in boiling water?

—Deidre Morrison, Toronto, Ontario

Cold water is preferable, since it gives the potatoes the chance to cook more evenly.

What types of potato dishes freeze well? Which do not and why?

—Jacqueline Thomas, New York, New York

Given the nature of the starch in potatoes and the relatively high temperature of home freezers (compared with the super-cold equipment used by producers of frozen foods), potato dishes don't freeze well. The large ice crystals that form when you freeze potatoes at home change the texture, and most dishes will be watery when thawed.

Tips

- ❖ Drain cooked potatoes in their skins on a rack rather than in a colander, where they continue to steam and get overcooked as they cool; in addition, those on the bottom often get crushed.
- ❖ Use a fork or a skewer to test boiling potatoes for doneness; a knife will just cut into them, making them seem more tender than they are. Also, the smaller the hole you make in the potato, the less chance it will get waterlogged.
- ❖ High-starch potatoes (like russets) make the fluffiest mashes; low-starch varieties (red-skin or long whites) are my choice for roasted potatoes with a browned exterior and a creamy interior.

There are a few potato dishes, however, that could be frozen, including twice-baked potatoes, which have a higher fat content due to added butter. You can also freeze mashed potatoes and reheat them in the oven or in a double boiler, but they won't be the light, fluffy mash you started out with. ♦

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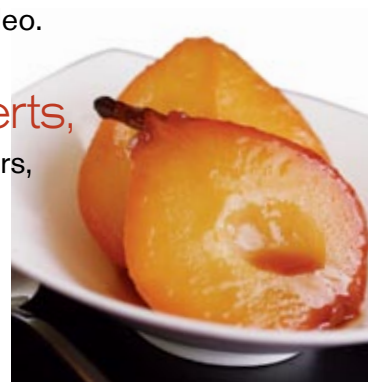
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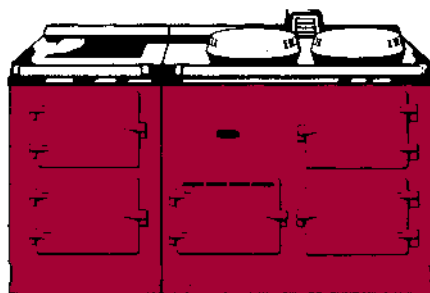
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Great Finds

BY REBECCA FREEDMAN



Plates & dipping bowls

To achieve this marble-like look, artisans start with three glazes and then turn each dish to create unique patterns. *Vietri Marble canapé plate*, \$21, and *dipping bowl*, \$14, at Plumpuddingkitchen.com (888-940-7586).



4-in-1 measuring spoon

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Taking a cue from teapots, this coffeepot plays a tune when your espresso is ready. *Bialetti Moka Sound*, \$50 at Surlatable.com (800-243-0852).



Baking dishes

Though Emile Henry bakeware is known for its Provençal style and colors, its new line takes a turn toward the contemporary, with modern shapes and sophisticated hues like fig, sky, sand, and slate. *Emile Henry Urban Colors 9x13-inch baking dishes*, \$60 each at Emilehenryusa.com (888-346-8853).



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This bread drum saves space with its round shape, which lets it snuggle right into a corner. Its top is a removable breadboard. *WMF Bread Drum with bamboo cutting board*, \$187.50 at Morethankitchen.com (605-332-5572). ♦

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Autumn Risotto

Serves 6

4 TBSP butter, divided
1/4 cup finely chopped onions
2 TBSP Amore Tomato Paste
1 TBSP Amore Garlic Paste
2 cups peeled and finely chopped
butternut squash

6 cups hot chicken broth, divided
2 cups medium grain rice, such as arborio
1/2 cup dry white wine
Salt and freshly ground black pepper
1/2 cup freshly grated Parmigiano Reggiano

Melt 2 tablespoons butter over medium heat in wide saucepan. Add onions and cook 10 minutes until golden. Stir in Amore Tomato and Garlic Pastes. Add squash and 1/2 cup hot broth, stirring until liquid evaporates. Add rice and stir with wooden spoon for 2 minutes. Stir in wine. Add 1/2 cup hot broth and simmer, stirring until the broth is almost absorbed. Continue adding broth 1/2 cup at a time, allowing each addition to be absorbed before adding the next. Stir often. After 10 minutes, add salt and pepper to taste. Cook until rice is tender and mixture is creamy, 10 to 15 minutes more. Remove pan from heat. Stir in 2 tablespoons butter and cheese. Serve hot.

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Broccoli Raab

BY RUTH LIVELY

It goes by several names—broccoli raab, rabe, rapini—but no matter what you call it, the zesty, bitter flavor of this vibrant green vegetable is nothing short of addictive.

Only distantly related to broccoli, raab is adored in Italy. All its parts, from the deep-green toothed leaves to the slender stalks to the small florets, are edible, making it a versatile addition to all sorts of dishes.

Buying and storing

Unless you're shopping at a farmers' market (where you might find it loose), broccoli raab is usually sold in bundles weighing about a pound. One pound yields four servings as a side dish. When buying, look for deep, bright-green color, crisp stems, and fresh leaves. Store it unwashed in the crisper drawer for up to a few days.

Prepping

Rinse a bunch of raab by dunking and swishing in cold water and then shake off the excess moisture. Trim about ½ inch off the stems, or more if they seem tough. Discard any loose leaves, especially those from the outside of the bunch that look battered.

To blanch or not

Some people delight in broccoli raab's full, undiluted flavor; I find that blanching tempers the bitter note to a more pleasing level and allows other flavors to have their say. To blanch, drop trimmed (but uncut) broccoli raab into boiling salted water. After two minutes (even if the water hasn't returned to a boil), drain and refresh under cold water. This step can be done well ahead of cooking the final dish, and from this point the vegetable requires only a few minutes of steaming, boiling, or sautéing.

How to serve it

The intense, somewhat nutty taste makes raab a distinctive foil for other assertive flavors. Classic Italian partners include garlic, red pepper flakes, anchovies, tangy black olives, sausage, sharp cheeses, and fruity olive oil. For an Asian profile, use garlic, red pepper flakes, and ginger, with splashes of soy sauce and sesame oil or oyster sauce. You can't go wrong with citrus zest and juice. At the other end of the spectrum, bland or starchy foods such as eggs, pasta, potatoes, beans, and grains provide a neutral canvas for broccoli raab's punch.



Sautéed Broccoli Raab with Chile, Garlic & Lemon

Serves four.

The assertive flavors and bright-green color of this side make it a perfect pairing for salmon or chicken. It also goes well with starchy dishes like risotto and pasta.

3 Tbs. extra-virgin olive oil
1 Tbs. minced garlic (2 to 3 large cloves)
Scant ¼ tsp. crushed red pepper flakes
Finely grated zest of half a lemon; plus
fresh lemon juice to taste
Kosher salt and freshly ground black pepper
1 lb. broccoli raab, rinsed, trimmed,
and blanched (see text opposite)

Put the oil, garlic, and red pepper flakes in a 10- to 12-inch skillet over medium-low heat. Cook until the garlic is fragrant and starts to sizzle slightly, about 3 minutes. Reduce the heat to low if the garlic starts to brown. Stir in the lemon zest, ¼ tsp. salt, and a few grinds of pepper. Raise the heat to medium high and add the broccoli raab, turning to thoroughly coat in the oil and spices. Turn frequently until it is heated through, 1 to 2 minutes. Turn off the heat, sprinkle lemon juice over the broccoli raab, toss again, and season to taste with salt and pepper.

More ways with broccoli raab

Once it's blanched:

Stir-fry it with slivered garlic, ginger, and thin slices of onion, pepper, and carrot. Season with sesame oil and soy sauce, or chopped kimchi. Break an egg into the pan and stir quickly. Serve over plain rice.

Make a salad with cooked chickpeas that you drain and douse immediately with fruity olive oil. Season with salt, pepper, chopped shallots, minced parsley, a little grated lemon zest, and some fresh lemon juice. Gently toss with chopped broccoli raab.

Drizzle it with sesame oil and a splash of ponzu sauce (or a mixture of soy sauce and lemon juice). Add a little freshly grated ginger and lemon zest and toss gently to coat.

Fold it into an omelet or frittata along with sautéed potatoes and onions. Add some Gruyère or Emmenthaler.

Once it's blanched and sautéed:

Add it to a sandwich on rustic bread (let the juices soak into the bread in place of a vinaigrette or spread).

Spoon it on crostini for a hearty snack or appetizer.

Roll finely chopped raab by the teaspoonful in half slices of prosciutto and secure with toothpicks for a sophisticated hors d'oeuvre.

Chop it and mix into smashed red-skin potatoes with lots of fruity olive oil, roasted garlic, chopped scallions, and ground black pepper.

Chop it and stir into risotto toward the end of cooking along with a generous dose of grated cheese.

Fill a calzone with it and add smoked mozzarella, roasted peppers, and a few thin slices of leftover cooked potato.

Leave it whole and mix with roasted red peppers, grilled portobello mushrooms, and grilled sausages; spoon over cheesy polenta.

Ruth Lively trained at La Varenne in France and was senior editor at Kitchen Gardener. ♦

Roasted Red Peppers

BY DENISE MICKELSEN

Jarred roasted red peppers are a pantry staple for many busy cooks. Great as a topping on bruschetta and sandwiches or as a smoky flavor booster for pastas, dips, and salsas, roasted peppers add lots of great flavor with very little effort.

Red bell, pimiento, and cherry peppers are the most common varieties you'll find in jars. They are

typically roasted, peeled, and seeded and then preserved in an acidic brine of water, salt, and citric acid (or less often, in olive oil). Of the many brands on the supermarket shelves, we tasted 10, looking for peppers with a firm texture, smoky roasted-pepper flavor, and gentle acidity. The three brands here were our favorites.



Dunbar's marinated roasted peppers (\$2.99 for a 12-oz. jar) were so good that several tasters said they would gladly eat them straight or add them to an antipasto platter. Deep red and gently charred, these peppers had a flavor that shone through their light smokiness, and their plump texture won everyone over. Dunbar's secret? Their red bell peppers are packed in olive oil, and they even throw a garlic clove or two into each jar. They're as close to homemade as you can get.

Sclafani Italian-style roasted peppers (\$3.69 for a 12-oz. jar) were a close second. Made from pimiento peppers (often sweeter and more succulent than red bell peppers), they were bright and tangy with a subtle, pleasant acidity from the brine. We liked their texture too, although some tasters thought the pieces of pepper left unpeeled were slightly tough.

The fire-roasted red peppers from **Trader Joe's** (\$1.99 for a 12-oz. jar) had bits of charred skin and a few seeds floating around in the jar, which we took as a good sign that the peppers were minimally processed. The type of pepper isn't identified on the label, but they were sweet and intensely smoky, with a smooth, almost silky texture. We would happily add these to a dip or sandwich for a burst of pepper flavor. ♦

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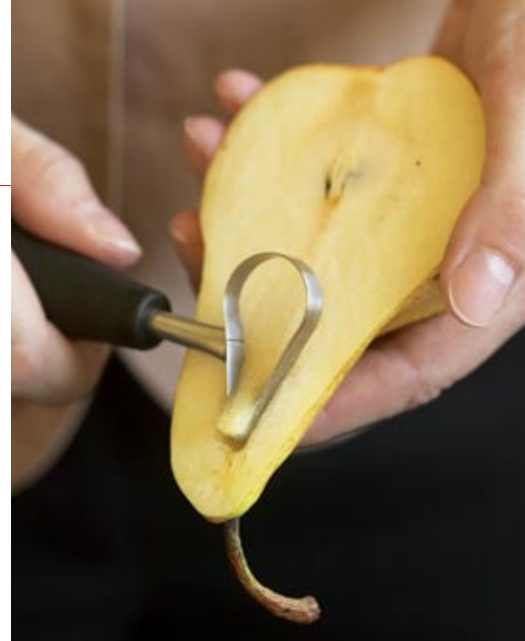
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what's new

Spill-free pouring

That plastic pouring shield that fits on your stand mixer is a great idea to prevent spills *if* you bother to get it out of the cabinet. We find it much easier to mix and measure in these plastic bowls—they have a clever spout that funnels flour or liquids into the mixer while it's running, without hitting the paddle or spilling. A notch below the spout secures the bowl so it doesn't slip, and the back end loops over your hand for one-handed pouring. A 6-cup and 8-cup set of Pourfect Bowls is available at Chefscatalog.com for \$23. A single 8-cup bowl is \$20.



To the core

We're not usually fans of one-task gadgets, but the effortless way this tool cores pears won it a place in our kitchen drawers. The narrow end zips out the stem, while the rounded side digs out the core. And if you need additional justification, it also seeds zucchini and cucumbers. The fruit and vegetable corer from Oxo costs \$8 at Oxo.com.

All-purpose sharpener

If you're a fan of electric knife sharpeners, this new AngleSelect Sharpener from Chef's Choice will be a must-have. It sharpens both European and Asian-style knives, which have different blade angles: European knives traditionally have a 20-degree edge, while santoku and other Asian knives have a 15-degree edge. There's a spring-guide system that helps you draw the knife across the diamond abrasives at the right angle. The Chef's Choice Model 1520 retails for \$170 at Cutleryandmore.com.



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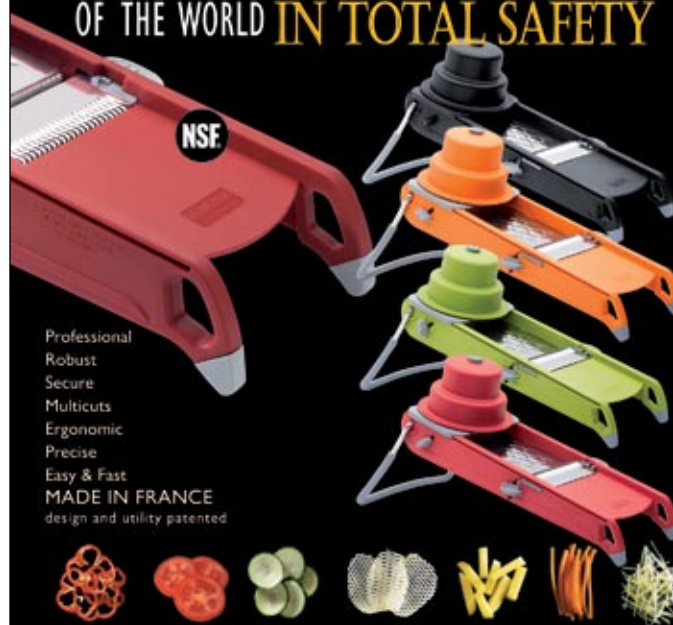
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Holiday Helpers



A springform with style

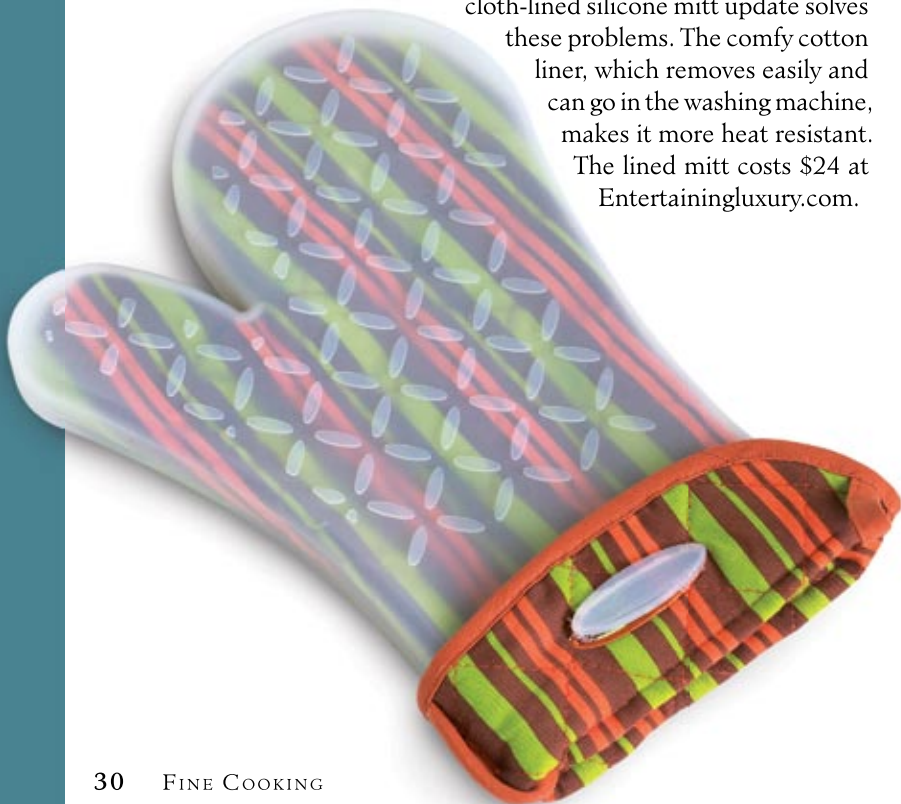
The Starfrit springform pan elevates the serving of tortes or cheesecakes too delicate to be moved from the base they're baked on. The pan has a white ceramic bottom with a lip to which a non-stick springform side attaches; it's more stylish than a traditional metal base, so you can use it as a serving plate. The pan comes in 8-inch (\$24) and 10-inch (\$28) sizes, at Amazon.com.

Silicone mitt, improved

Since they appeared on the market several years ago, silicone oven mitts have been our choice for the awkward job of flipping the turkey—they go right into the dishwasher, cutting down on concerns about bacteria from handling raw poultry. But the mitts were never ideal, since they couldn't withstand heat for very long and they made for sweaty hands.

Trudeau's cloth-lined silicone mitt update solves these problems. The comfy cotton liner, which removes easily and can go in the washing machine, makes it more heat resistant.

The lined mitt costs \$24 at Entertainingluxury.com.



Fat-free gravy

Traditional grease separators make it impossible to get all the flavor-packed drippings without letting some fat down the spout. The Swing-A-Way separator tackles the problem by putting the spout on the bottom. Pour your pan drippings through the plastic strainer lid and then squeeze the handle to unplug the hole in the bottom; the clear sides let you see when to release your grip and plug the hole. It costs \$15 at Solutions.com.

Thai chicken nuggets



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In your supermarket Asian aisle.

Thai chicken nuggets

...ready in minutes



Prep time: 10 minutes Cook time: 6 minutes Makes: Approximately 30 pieces

Ingredients:

1-3.5 oz packet A Taste of Thai Spicy Peanut Bake • 1 ½ lbs chicken breast tenders • Optional, A Taste of Thai Sweet Red Chili Sauce for dipping

Directions:

1. Set oven rack 4 inches from broiler and preheat. Line a baking sheet with foil and lightly brush or spray with oil.
2. Pour both inner envelopes of the A Taste of Thai Spicy Peanut Bake into a gallon size plastic bag.
3. Cut tenders into 3 pieces each, about 1 ½ inches long. Add chicken in batches to bag and shake until evenly coated. Lay pieces on foil. Sprinkle with any leftover peanut bake.
4. Broil 6 minutes or until tenders are cooked through.

For more quick, easy and delicious recipes visit:

www.atasteofthai.com



Questions, call: 800-243-0897

test drive Stockpots

BY MARYELLEN DRISCOLL

A stockpot is typically the largest pot in the kitchen. You can buy them in sizes starting at 8 quarts, which is a fine size for cooking pasta, but for a great multipurpose, large pot, we recommend a 12-quart. It's big enough to make about six quarts of stock or broth (you'd think more, but the ingredients that go into it take up a lot of space), a big pot of soup, or a double batch of chili or ragù. It also has enough room to cook whole ears of corn, boil lobster or crabs, or slowly simmer a bumper crop of garden tomatoes into sauce.

Tall vs. stocky

As we set out to evaluate stockpots, we noticed one significant difference among those on the market—shape. Some are tall and narrow, others as wide as (or wider than) they are tall. Traditionally, a stockpot is deeper than it is wide so that simmering water can bubble up through bones, meat, fish, or vegetables, extracting and infusing flavors over a period of time without much evaporation. Yet, after lengthy testing, we didn't find a difference in flavor or yield of broths made in the wide stockpots versus those made in the tall, narrow varieties, so we have included both here.

The two styles of pots differ mainly in ease of use. We found that we preferred the wider pots, because their

lower sides made it easier to monitor, manipulate, and stir foods. With the taller pots, using tongs to turn pieces of browning meat required plunging a hand into a deep, narrow vat of splattering fat. And because they're so tall, they're hard to see into.

We tested eight stainless-steel stockpots between 11½ and 12½ quarts in size. Our four top picks range in price from \$130 to \$395. You can pay less for a stockpot and still be able to make a reputable broth; most important are your ingredients. But if you're inclined to invest in a pot, spending a little more on one of our favorites will deliver controlled browning, so you'll end up using it more often.



What to look for

Heavy-duty bottom. About half of the pots we tested had an aluminum disk base; the other half had an aluminum core running across the base and up the pot's side (making it "clad"). Both delivered even, controlled browning.

Roomy, secure handles. When you're lifting a pot this size filled with 6 pounds of chicken parts and 6 quarts of hot broth, you need substantial handles that are roomy enough to grip with thick potholders.

A rounded rim, which allows liquids to cascade out smoothly.

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Stockpots: top picks

All-Clad LTD 12-quart stockpot

\$380, Cutleryandmore.com

Dimensions: 10½ inches wide,
7¾ inches tall

Weight: 5 lb. 12 oz.*

We preferred this pot to All-Clad's stainless "tall" stockpot, not only in terms of versatility but also for how well it controlled heat—steadily and evenly. The riveted handles were easy to grasp. This pot has a stainless-steel interior, and the black hard-anodized exterior was easy to keep looking clean. A rounded edge meant hot broth poured out smoothly.

Cuisinart Multiclad Pro 12-quart stockpot

\$130, Cookswares.com

Dimensions: 11 inches wide,
7½ inches tall

Weight: 6 lb. 2 oz.*

The relatively wide, open shape of this pot made it easy to maneuver browning meats and stir sautéing onions. Yet it wasn't so wide that the broth reduced any more than it did in the other pots. The riveted stainless-steel handles allowed for a secure grip, even with bulky potholders. The rounded edge made for smooth, drip-free pouring. We also liked the brushed stainless-steel finish, which hides streaks.

*Weights are without lids.



Tramontina Tri-Ply Clad 12-quart stockpot

\$180, Kitchenfantasy.com

Dimensions: 10½ inches wide,
9 inches tall

Weight: 5 lb. 8 oz.*

This pot has more of a classic stockpot shape, taller and not as wide as the other pots we recommend. It's open enough to feel accessible, whether you're browning meat, sautéing vegetables, or just reaching in to clean it out. While the three-layer aluminum-core base gives it a substantial feel, this is the lightest of the four pans. Riveted handles provided a strong hold.

Viking stainless-steel 12-quart stockpot

\$395, Metrokitchen.com

Dimensions: 11 inches wide,
7¾ inches tall

Weight: 6 lb. 15 oz.*

Made with five layers of heat-conducting metals, this pot maintained a controlled feel, even at high heat. On the flip side, those layers made for a heavy pot, at nearly 7 pounds. Its relatively wide shape made working in the pan—and cleaning it out—easier than working in a taller stockpot. The riveted handles provided a comfortable, secure grip. There is no rounded edge to this pot's rim, so ingredients didn't always pour out smoothly.

How we tested

- ✓ Evaluated each pot's overall performance in making broth, including its ability to hold a steady, gentle simmer and the depth of taste in the resulting broth.
- ✓ Made a large batch of ragù, evaluating how evenly and steadily the pots browned onion and beef.
- ✓ Browned beef shanks to assess how well and evenly each pot conducted heat and whether the bottoms scorched.
- ✓ Cooked corn on the cob, measuring how long each pan took to come to a boil as well as return to a boil after the corn was added.
- ✓ Assessed handle comfort and ease of pouring.

Maryellen Driscoll is a Fine Cooking contributing editor. ♦



Old Europe's New Wines

Three under-the-radar wine regions are making news with quality wines at affordable prices

BY TIM GAISER

Murcia

Though not yet a household name, Murcia is destined to join Rioja as one of Spain's outstanding wine regions. Vineyards in Murcia, a region in southeast Spain, are planted in warm, arid valleys on mineral-rich limestone soils, which give the wines a pronounced chalky minerality. Reds from the Murcia's appellations of Jumilla, Yecla, and Bullas are supple and modern, with an emphasis on plummy fruit, stony minerality, and delightfully balanced tannins. Also worth noting are the region's vibrant rosés with their distinctive spice and herbal qualities.

The vineyards of Bordeaux and Tuscany may have the prestige that comes from tradition and a track record for making world-class wines, but a handful of other regions once known for churning out cheap, mediocre wines have emerged in recent years as the new guard of European winemaking. France's Languedoc, Spain's Murcia, and Sicily are now producing stylish, modern wines of excellent quality.

Their success is due in part to unique (often indigenous) grapes that translate into appealing and sometimes unusual wines. But most important, these regions have benefited from a new generation of passionate and skilled winemakers focused on crafting distinctive, high-quality wines that also manage to be affordable, unburdened as they are by prestige and pedigree.

Discover these wines for yourself with this buying guide, which will help you navigate the names, grapes, and vintages.

Buying Guide

Reds

Murcia reds are made predominantly from the Monastrell grape (Mourvèdre in France) and tend to be rich and savory, with flavors of dark cherry, plum, and freshly ground black pepper. They range in style from light and fruity to full bodied, spicy, and concentrated.

Spicy and full bodied

2005 Domaine Fincas Omblancas Denuño Monastrell, Jumilla, \$20

Bright and fruity

2006 Castillo de Jumilla Monastrell, Jumilla, \$12

Rosés

Rosés from the Monastrell grape are some of most exotic and spicy pinks, with notes of tart cranberry and sour cherry, pepper, and dried herbs.

2007 Casa de la Ermita Monastrell Rosado, Jumilla, \$14



Languedoc

The Languedoc, in the Southwest of France, is a vast region that for decades has turned out a lake of forgettable plonk. But in the last few years, things have changed dramatically. Local winemakers are now producing an impressive variety of outstanding wines, from spicy, earthy, full-bodied reds to crisp, steely whites and vibrant rosés.

Buying Guide

Reds

Languedoc reds are either single-variety bottlings of Cabernet, Merlot, and Syrah or different blends of Grenache, Carignan, Syrah, and Mourvèdre. They range in style from light Beaujolais-like wines to full-bodied, earthy, tannic reds with distinct notes of black fruit, pepper, and wood.

Rich and full bodied

2005 Domaine de l'Hortus Coteaux du Languedoc, Pic Saint Loup, Grande Cuvée, \$24

(Syrah, Grenache, Mourvèdre blend)

Light and fruity

2006 Château d'Oupia, Minervois, \$14

(Carignan, Syrah, Grenache blend)

Rosés

Languedoc rosés, also made with Grenache, Carignan, and Mourvèdre, are quintessential Mediterranean pinks, with tart red cherry and raspberry fruit and hints of orange, herbs, and mineral.

2007 Château Saint Martin de la Garrigue, Coteaux du Languedoc Rosé, \$12



Whites

Languedoc whites are usually blends of local grapes, such as Marsanne, Roussanne, Grenache Blanc, Macabeo, and Clairette. But they can also be single varietal wines from favorite grapes like Chardonnay. Styles range from light, crisp unoaked wines to rich, full-bodied whites with plenty of new oak.

Rich and full bodied

2007 Novellum Chardonnay, Vin de Pays d'Oc, \$10

Light and crisp

2006 Mas Carlot Clairette de Bellegarde, \$14

Sicily

Tuscany may be one of Italy's most historic and prestigious wine regions, but wine has been made on the southern Italian island of Sicily for just as long. Until recently, however, Sicily was largely known for two wines: the often-maligned sweet, fortified Marsala and the inexpensive mass-produced wines of the huge Corvo cooperative. But that's changed in the last few years with the rise of small boutique wineries that are making the most of the island's mineral-rich soils, hot Mediterranean climate, and some of Europe's most brilliant indigenous grape varieties.

Buying Guide

Reds

Nero d'Avola has long been a mainstay of Sicilian reds, but only recently has it begun to claim its place as one of Italy's most important grapes. It's either bottled as a 100% varietal or blended with other grapes like Frappato. Both offer flavors of ripe plum and cherry with notes of dried herbs and earth.

Floral and fruity

2006 Donnafugata Sedàra, \$15
(100% Nero d'Avola)

Spicy and aromatic

2005 Valle dell'Acate Cerasuolo di Vittoria, \$22
(70% Nero d'Avola, 30% Frappato)

Whites

Grillo and Catarratto grapes have been used to make fortified Marsala for more than two centuries, but now they produce modern, vibrant dry whites with youthful citrus and crisp acidity. Bright tropical fruits with citrus and mineral notes set the Inzolia grape apart.

Crisp and citrusy

2007 Arancio Grillo, IGT, Sicily, \$9

Lush and floral

2007 Fazio Catarratto, IGT, \$15

Mineral and zesty

2007 Valle dell'Acate Inzolia, IGT, Sicily, \$12



Tim Gaiser is a contributing editor and a master sommelier. ♦



Winning tip

A cool tool for phyllo dough

Instead of using a pastry brush for coating phyllo sheets with melted butter, I like to use a 3-inch foam paint roller from my hardware store (they cost about \$2). Not only does the roller eliminate the risk of tearing the delicate pastry sheets, but it coats much more evenly and is faster than using a brush—and time is of the essence when working with phyllo. Also, there are no loose bristles left on your phyllo.

After washing the foam roller, keep it in the freezer between uses to prevent bacterial growth. Let it come to room temperature before using it again.

—Tracy Kellum, Arlington, Virginia



THE PRIZE FOR THIS ISSUE'S WINNER:

Zojirushi Rizo Micom rice cooker and warmer; retail value, \$220.

Keeping mashed potatoes warm

When mashed potatoes are on the menu, I like to make them first and put them in my slow-cooker. I put the cooker on the sideboard, set it on low, and finish preparing the meal. When I'm ready to serve, I spoon just enough potatoes into a serving bowl for one pass around the table. Seconds and thirds remain in the slow-cooker, steaming hot and at the ready.

—Rachel W. N. Brown, Mt. Sidney, Virginia

Reheating turkey

I often find myself cooking for 30 or more people around the holidays. To make things easier, I like to roast the turkey at least a few hours ahead, if not the day before. To keep the sliced turkey moist while it's reheating, I layer it in a shallow pan and lay a clean, damp dishtowel over the slices. Then I pour warm chicken broth over the towel just until it's soaked through. I seal the pan tightly with foil and reheat the turkey in a 300°F oven until hot. The turkey stays juicy, and I have less to do on the day of the gathering. This technique also works well for reheating stuffing.

—Lynn Palermo, Simcoe, Ontario



A time saver for the holidays

When hosting a big holiday dinner, I set out all of my serving dishes the day before, with strips of paper in each one detailing which food will go into that dish. This saves me a lot of time on the day of the party as I'm trying to finish a large meal amidst all the expected distractions.

—Sherry Wullaert, Lansing, Michigan



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Versatile chopsticks

I like to keep some chopsticks on hand in my kitchen because they're so useful. It's best to save the wooden chopsticks you get from Chinese take-out restaurants rather than using nice lacquered ones.



- Slide one or two under the lid of a pot when you want it partially covered.



- Slide a couple under a hot pot in place of a trivet to protect your table or countertop.



- Lay two chopsticks across the top of a pot of boiling pasta water while the pasta cooks. Set your serving bowl on top of the chopsticks for a few minutes to warm it.

—Philip May, Chicago, Illinois

Measuring ground pepper

For recipes that call for a specific amount of ground pepper, I've found an easy way to avoid grinding it and scooping it into measuring spoons, which is messy and time-consuming. Instead, I counted the number of turns my peppermill took to measure out ½ teaspoon, which was 10 turns. Knowing that, I can grind pepper directly into the saucepan or skillet, turning the grinder 20 times for a teaspoon or five times for ¼ teaspoon. It's helpful to mark the number of turns on a piece of tape on the side of the mill for easy reference.

—Martha DeShong,
Honeoye Falls, New York

Ginger juice from a garlic press

In the middle of making *Fine Cooking's* Velvety Carrot Soup with Ginger from issue #85, I realized I was out of cheese-cloth to squeeze the liquid from the grated ginger. I did what I often do in cooking emergencies: called my dad. His suggestion was to use a garlic press to squeeze the ginger, and it worked beautifully. So credit for this tip goes to Thomas Graham.

—Linda Graham,
Carrboro, North Carolina

No-mess carving

When I make a roast for dinner, I put my cutting board in a jellyroll pan and carve the roast that way. The juices spill off the board and into the pan, not onto my table or kitchen counter. This also works for roast chicken.

—Jana Wachowski,
Delta, British Columbia

Freshly baked cookies times two

When I'm making cookies, I portion and bake only as many cookies as my family will eat in the next day or two. Then I refrigerate the dough for later in the week or freeze it for baking another time. This way, we have freshly baked cookies at least twice from one recipe's worth of dough.

—Karen Rolfe, Toronto, Ontario

TOO GOOD TO FORGET

From *Fine Cooking* #19

Roast meats without a rack

A tasty way to keep roasts off the bottom of the roasting pan without a rack is to set the meat atop several celery ribs or carrots cut lengthwise.

—R.B. Himes, Vienna, Ohio



Makeshift fat separator

Last Thanksgiving, while cooking at my step-daughter's house, I realized just as I was about to make the gravy for dinner that she did not have a fat separator. So, I poured the turkey pan juices into an empty plastic tub, like those for whipped cream cheese or butter. Holding the tub over a bowl, I made a small incision in the bottom and allowed the juices to spill out into the bowl. I quickly moved the tub away from the bowl when the fat began to come through. It worked beautifully, and after discarding the fat, my step-daughter washed the tub and kept it on hand for next Thanksgiving.

—Rosanna Ranieri,
Bristol, Wisconsin ♦



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Roasted Turkey with Juniper-Ginger Butter (above and opposite) anchors a feast that includes Rustic Bread Stuffing with Cranberries, Hazelnuts & Mushrooms; Green Beans with Meyer Lemon Vinaigrette; and Maple-Tangerine Cranberry Sauce.

The Ultimate Thanksgiving

We took the traditional menu and went to **seven top chefs** for their delicious spins on every dish. The result? Your best holiday feast ever.

BY MELISSA CLARK



Although I have nothing against my family's usual Thanksgiving fare, I'm plenty tired of the old reliables. Don't get me wrong, I'm not going to switch out the turkey for salmon. But after years of writing about chefs and collaborating on their cookbooks, I'm done coming away a little envious and a lot hungry when they describe what they serve on the big day.

This year, I decided to ask some of the country's top chefs to contribute a recipe to my family's dinner—a kind of All-Star Thanksgiving potluck, but with me at the stove.

My dream team chef list started with Alfred Portale of New York's Gotham Bar and Grill. I hoped he would contribute the turkey and that Tom Douglas of Seattle's Dahlia Lounge would send along his favorite stuffing. My thinking was that these two iconic American chefs from different coasts would make the meal's centerpiece something to talk about.

For the side dishes, I turned to four ingredient-focused cooks: New York chefs Dan Silverman, formerly of Lever House; Jonathan Waxman of Barbuto; and Andrew Carmellini, formerly at A Voce, along with Mitchell Rosenthal of San Francisco's Town Hall. I figured they would make the most of the simple yet essential dishes of mashed potatoes, cranberry sauce, cauliflower, and green beans my family continues to insist upon. For dessert, I persuaded Elisabeth Prueitt of the delightful Tartine Bakery in San Francisco to part with her favorite pumpkin pie recipe, knowing she'd have something familiar yet new to offer.

The results are thrilling. All the flavors in my pretend potluck are classic enough to satisfy my tradition-bound family but different enough to excite us all. And that's something that everyone, cook included, can be eminently thankful for.

AN ALL-STAR THANKSGIVING

Seven of the country's best chefs
share seven new takes on holiday classics.

Roasted Turkey with
Juniper-Ginger Butter & Pan Gravy
Alfred Portale, Gotham Bar and Grill, New York



Rustic Bread Stuffing with Dried
Cranberries, Hazelnuts & Oyster Mushrooms
Tom Douglas, Dahlia Lounge, Seattle



Mashed Potatoes with Caramelized Shallots
Dan Silverman,
formerly of Lever House, New York



Maple-Tangerine Cranberry Sauce
Jonathan Waxman, Barbuto, New York



Cauliflower with Brown Butter, Pears,
Sage & Hazelnuts
Andrew Carmellini,
formerly of A Voce, New York



Green Beans with Meyer Lemon Vinaigrette
& Parmesan Breadcrumbs
Mitchell Rosenthal, Town Hall, San Francisco



Sugar & Spice Pumpkin Pie with
Brandied Ginger Cream
Elisabeth Prueitt,
Tartine Bakery, San Francisco



Rustic Bread
Stuffing with
Dried Cranberries,
Hazelnuts & Oyster
Mushrooms,
recipe p. 46

Roasted Turkey with Juniper-Ginger Butter & Pan Gravy

Serves twelve, with leftovers.

Brining the turkey and rubbing an intensely flavored butter under the skin before roasting guarantees a juicy bird.

FOR THE JUNIPER-GINGER BUTTER:

7 oz. (14 Tbs.) unsalted butter, softened
¼ cup minced fresh ginger

2 Tbs. chopped fresh flat-leaf parsley

2 Tbs. minced shallots

1 Tbs. ground juniper (See From Our Test Kitchen, p. 78)

1 Tbs. chopped fresh sage

1 Tbs. fresh thyme

2 tsp. minced garlic

2 tsp. chopped fresh rosemary

FOR THE BRINED TURKEY:

2½ lb. (8¾ cups) kosher salt

1½ lb. (3 cups plus 3 Tbs.) granulated sugar

⅔ cup freshly ground black pepper

2½ oz. fresh rosemary sprigs (about 2 large bunches), lightly crushed

2½ oz. fresh thyme sprigs (about

2 large bunches), lightly crushed

14-lb. natural turkey (preferably fresh)

FOR THE GRAVY:

1 cup lower-salt chicken broth

4 Tbs. unsalted butter

3 oz. (⅔ cup) all-purpose flour

Kosher salt and freshly ground black pepper

At least one day ahead, make the butter:

Mix the butter ingredients in a bowl. Refrigerate 4 Tbs. of the butter for the gravy and set the rest aside at room temperature for the turkey.

One day ahead, brine and prepare the turkey: In a plastic container or stockpot large enough to hold the turkey, mix all the brine ingredients (except the turkey) in 3 gallons of cold water, stirring until the salt and sugar are mostly dissolved. Discard the neck and the giblets and trim any excess skin or fat. Trim the tail, if desired. Rinse the turkey and submerge it in the brine for at least 4 hours and no more than 6 hours. If the turkey floats, weight it down with a couple of dinner plates.

Remove the turkey from the brine and pat dry with paper towels. Starting at the top of the breast, run your fingers between the breast and the skin to separate them, being careful not to rip the skin. Once you're halfway down the breast, turn the turkey around and work from the bottom of the breast until you have loosened the skin from the breast, thighs, and as far down the legs as you can reach. Rub the juniper butter under the skin, covering the breast and as much of the legs as

possible. Tuck the wings behind the breast and truss the turkey with twine, securing the legs to the body. Set the turkey on a rack in a large roasting pan and refrigerate, uncovered, for at least 6 and up to 24 hours.

Roast the turkey: Position a rack in the bottom of the oven and heat the oven to 350°F. If any brine has dripped from the turkey into the roasting pan, pour it out. Then pour 2 cups of warm water into the bottom of the pan and cover the entire roasting pan with foil. Roast undisturbed for 2 hours; remove the pan from the oven and remove the foil. Roast the uncovered turkey until an instant-read thermometer inserted in the thickest part of both thighs reads 165°F, 45 minutes to 1 hour longer.

Move the turkey to a cutting board, tent with foil to keep warm, and let rest for about 30 minutes.

Make the gravy: Strain the turkey drippings into a fat separator cup (or another clear, heatproof container). Let sit until the fat rises to the top and then separate exactly 2 cups of the turkey juice from the fat—don't use more than that or the gravy will be too salty. Combine the 2 cups juice with the chicken broth and enough water to make 4½ cups liquid.

In a medium saucepan, melt the reserved juniper-ginger butter and the unsalted butter over medium-high heat until foaming. Whisk in the flour and cook, whisking constantly, until the mixture is golden brown, 2 to 3 minutes. Gradually whisk in the liquid, bring just to a boil, and reduce to a simmer. Whisking frequently, continue to cook about 5 minutes longer to meld the flavors. Season to taste with salt and pepper.

Make ahead: The turkey must be brined and buttered a day ahead. You can make and refrigerate the butter up to 1 week ahead or freeze for 2 months. Bring to room temperature before preparing the turkey.

Rustic Bread Stuffing with Dried Cranberries, Hazelnuts & Oyster Mushrooms

Serves eight to ten.

Classic oyster stuffing gets reinterpreted without seafood—oyster mushrooms bring fabulous texture and flavor to this chunky, savory side.

3 Tbs. extra-virgin olive oil; more for the pan
⅔ cup dried cranberries

Loaf of rustic bread (1 to 1½ lb.)

Kosher salt and freshly ground black pepper

4 oz. (½ cup) unsalted butter

½ cup finely chopped shallots

**1 lb. oyster mushrooms, stems trimmed,
torn into strips**

⅔ cup toasted, chopped hazelnuts (see tip)

⅓ cup chopped fresh flat-leaf parsley

¼ cup thinly sliced fresh chives

2 Tbs. chopped fresh thyme

2 tsp. finely grated orange zest

**2 cups turkey or chicken broth (homemade
or lower-salt store-bought)**

Heat the oven to 375°F. Oil a 9x13-inch baking dish. Put the cranberries in a bowl and cover with hot water. Let stand 15 minutes; drain.

Remove the crust from the bread and cut the bread into ¾-inch chunks. In a large bowl, combine the bread, olive oil, ½ tsp. salt, and ¼ tsp. pepper. Arrange the bread cubes in a single layer on a rimmed baking sheet. Toast, tossing occasionally, until golden, about 20 minutes. Remove the bread from the oven and reduce the oven temperature to 350°F.

Melt the butter in a 12-inch skillet over medium-high heat. Add the shallots and cook until softened, 1 to 2 minutes. Add the mushrooms and cook, stirring occasionally, until softened and lightly browned, 8 to 10 minutes. Season with ½ tsp. salt and ¼ tsp. pepper.

In a large bowl mix the bread, cranberries, mushroom-shallot mixture, hazelnuts, parsley, chives, thyme, and orange zest. Stir in the broth. Toss well to combine; the bread should absorb most of the broth. Season to taste with salt and pepper. Spread the stuffing in the prepared dish and cover with foil. Bake for 25 minutes; then remove the foil and bake until crusty and golden, about 35 minutes more.

Tip: To toast hazelnuts, spread them in a single layer on a baking sheet. Bake in a 350°F oven for 14 to 18 minutes, stirring every 5 minutes, until lightly browned. While still warm, rub them against each other in a clean dishtowel to remove the papery skins.

Make ahead: Combine all the ingredients except the broth up to 4 hours ahead. Add the broth, put the stuffing in the pan, and hold at room temperature, covered, up to 1 hour before baking.

Green Beans with Meyer Lemon Vinaigrette & Parmesan Breadcrumbs

Serves eight to ten.

Meyer lemons are less acidic than standard lemons, and their zest and juice have an herbal, even floral, undertone that makes them worth seeking out. (See From Our Test Kitchen, p. 78, for more information.) You can also substitute regular lemons, but expect a sharper taste.

½ cup fresh breadcrumbs
½ cup plus 2 Tbs. extra-virgin olive oil
Kosher salt and freshly ground black pepper
½ cup freshly grated Parmigiano-Reggiano
Finely grated zest of one Meyer lemon
¼ cup fresh Meyer lemon juice
¼ cup heavy cream
2 lb. fresh green beans, trimmed

Heat the oven to 350°F.

In a small bowl, toss the breadcrumbs with 2 Tbs. of the oil, a generous pinch of salt, and a few grinds of pepper. Arrange in a single layer on a rimmed baking sheet and toast until golden brown, about 10 minutes. Let cool and then transfer to a bowl and mix in the cheese.

In a medium bowl, whisk the lemon zest and juice, cream, ½ tsp. salt, and ¼ tsp. pepper. Slowly whisk in the remaining ½ cup oil.

Bring a large pot of salted water to a boil over high heat. Cook

the green beans in the boiling water until tender, 4 to 6 minutes; drain well. Toss the beans with the vinaigrette. Taste and adjust the seasoning if necessary. Transfer the beans to a serving platter and sprinkle with the breadcrumbs.

Make ahead: The crumbs can be prepared the morning of the meal and stored in an airtight container at room temperature. The vinaigrette can be made a day ahead and stored in a covered container in the refrigerator.



Mashed Potatoes with Caramelized Shallots

Serves eight.

Crème fraîche lends a tangy creaminess to this traditional holiday favorite, and the sweetness of the caramelized shallots adds additional depth.

2 Tbs. extra-virgin olive oil
2 cups thinly sliced shallots
Kosher salt
4 lb. Yukon Gold potatoes, peeled and cut into 2-inch chunks
8 oz. (1 cup) unsalted butter, melted
1 cup crème fraîche, at room temperature
½ cup whole milk, heated; more as needed
Freshly ground black pepper

Heat the oil in a 12-inch skillet over medium heat. Reduce to medium low and add the shallots and ½ tsp. salt. Cook slowly, stirring occasionally, until soft and golden, 15 to 20 minutes.

Put the potatoes in an 8-quart pot and add enough water to cover by about 2 inches. Add ¼ cup of salt. Cover the pot and bring to a boil over high heat. Reduce to medium low and simmer, uncovered, until the potatoes are tender, about 20 minutes. Drain, return to the pot, and stir gently over low heat to dry them.

Dump the potatoes into a bowl and then pass through a ricer or food mill back into the pot. Whisk in the melted butter, crème fraîche, and milk, adding more milk as needed to reach your desired consistency.

Set aside 3 Tbs. of the shallots and stir the rest into the potatoes. Season to taste with salt and pepper. Transfer to a serving bowl, top with the reserved shallots, and serve.

Make ahead: Caramelize the shallots up to 2 days ahead; store covered in the refrigerator. You can make the potatoes an hour ahead; put them in a heatproof bowl, cover with foil, and set over a saucepan of barely simmering water.

Cauliflower with Brown Butter, Pears, Sage & Hazelnuts

Serves eight to ten.

This dish has the advantage of cooking on the stovetop, freeing up valuable oven space for other dishes.

3 oz. (6 Tbs.) unsalted butter
1 medium head cauliflower, cut into small florets about ¾ inch wide
½ cup toasted, skinned, chopped hazelnuts
(see stuffing tip, p. 46)

8 fresh sage leaves, thinly sliced crosswise
Kosher salt and freshly ground black pepper
2 large ripe pears, cored and thinly sliced
2 Tbs. chopped fresh flat-leaf parsley

In a 12-inch skillet over medium-high heat, melt the butter until light brown and bubbly. Add the cauliflower, hazelnuts, and sage. Cook for 2 minutes, stirring occasionally. Season with 1 tsp. salt and ½ tsp. pepper and continue cooking, stirring occasionally, until the cauliflower is browned and crisp-tender, 6 to 7 minutes more.

Remove the pan from the heat. Add the pear slices and parsley. Gently toss to combine and warm the pears. Season to taste with more salt. Serve hot or at room temperature.

Make ahead: You can prep all the ingredients several hours ahead except for the pears, which will brown if cut too far in advance.

Maple-Tangerine Cranberry Sauce

Serves twelve.

The tartness of fresh cranberries is tempered by the sweet counterpoint of maple syrup in this twist on a classic.

2 cups strained fresh tangerine juice
(from 5 to 6 tangerines)
12 oz. fresh or frozen cranberries (3 cups)
½ cup packed light brown sugar
½ cup pure maple syrup, preferably grade B
3-inch cinnamon stick
1 tsp. finely grated tangerine zest
Pinch kosher salt

In a 10-inch skillet combine all the ingredients. Bring to a simmer over medium-high heat and then reduce to maintain a gentle simmer. Cook, stirring occasionally, until the liquid has thickened somewhat and looks slightly syrupy, about 30 minutes. Remove the cinnamon stick and let the cranberry sauce cool in the pan—it will thicken more as it cools. Serve at room temperature.

Make ahead: May be made up to 1 week ahead.

Wines for the feast

When choosing wines to serve at Thanksgiving, don't feel that you need to pair each course or dish with a wine; instead, pick a couple of versatile bottles that will complement the meal as a whole. Avoid too much oak, which would overwhelm the more delicately flavored dishes, and tannin, which would taste bitter paired with salty and cream-based foods, such as the turkey and mashed potatoes. Most important, uncork what you and your guests like.

White ideas

Young, fruity German Rieslings are a good choice. Two favorites:

- ❖ 2007 von Hövel Estate Riesling Balduin, \$16
- ❖ 2007 Gunderloch Riesling Spätlese Diva, \$22

Red ideas

Try a Pinot Noir with medium acidity, such as:

- ❖ 2005 Heron Pinot Noir, Vin de Pays d'Oc, \$12
- ❖ 2006 La Crema Pinot Noir, Russian River Valley, \$34

A dessert splurge

Why not? It's the holidays. Match the spiciness of the pumpkin pie with a late-harvest Muscat:

- ❖ 2006 Donnafugata Passito di Pantelleria Ben Ryé, \$32

—Tim Gaiser
master sommelier



Sugar & Spice Pumpkin Pie with Brandied Ginger Cream

Serves eight to ten.

It's worth freshly grinding the spices for this rich and silky pie; they add a depth and vibrancy you just don't get with the pre-ground variety.

FOR THE CRUST:

½ tsp. table salt
6¾ oz. (1½ cups) unbleached all-purpose flour
5 oz. (10 Tbs.) cold unsalted butter,
cut into 1-inch pieces

FOR THE FILLING:

15-oz. can pure pumpkin
2 large eggs
1 large egg yolk
1 cup heavy cream
1 Tbs. brandy
¾ cup lightly packed light brown sugar
1 tsp. ground ginger
1 tsp. freshly ground cinnamon stick
(or 1½ tsp. pre-ground cinnamon)
½ tsp. table salt
⅛ tsp. freshly grated nutmeg
⅛ tsp. freshly ground black pepper
Pinch freshly ground cloves (or ⅛ tsp.
pre-ground cloves)

FOR THE CREAM:

1 cup heavy cream
2 Tbs. packed light brown sugar
1 tsp. ground ginger
1 tsp. brandy

Make the crust: In a small bowl, stir the salt into ⅓ cup very cold water until dissolved. Put the flour in a food processor and scatter the butter on top. Pulse until the mixture forms large crumbs and some of the butter is in pieces the size of peas, about 8 pulses. Add the salt water and pulse until the dough begins to come together in large clumps, about 7 pulses—you'll still see some butter pieces. Shape the dough into a 1-inch-thick disk, wrap in plastic, and chill for at least 1 hour or up to overnight.

On a lightly floured surface, roll the dough into a circle 16 inches in diameter and ⅛ inch thick. Transfer to a 9-inch ceramic, metal, or glass pie plate, easing the dough into the bottom and sides and then gently pressing into place. For a traditional crimped edge, trim the overhanging dough to ½ inch from the edge of the plate. Fold the overhang under and crimp decoratively. To make the

fancier edge decoration pictured at right, see *From Our Test Kitchen*, p. 78. Wrap and refrigerate for at least 30 minutes or up to overnight, or freeze for up to 2 weeks.

Blind-bake the crust: Position a rack in the center of the oven and heat the oven to 400°F. Line the chilled pie shell with parchment and fill it with dried beans or pie weights. Bake until the sides have just set and look dry, 16 to 20 minutes (lift the parchment to check). Remove the weights and parchment and bake until the edges are light golden and the bottom is pale and completely dry, about 5 minutes. If the dough starts to bubble while baking, gently push the bubbles down with the back of a spoon. Let the crust cool completely on a wire rack before filling.

Make the filling and bake the pie: Heat the oven to 325°F. In a large bowl, whisk the pumpkin, eggs, egg yolk, cream, and brandy.

In a small bowl, mix the brown sugar, ginger, cinnamon, salt, nutmeg, pepper, and cloves. Whisk the sugar mixture into the pumpkin mixture.

Pour the filling into the cooled piecrust. Bake until the pie is set around the outside but still slightly wet and jiggly in the center, about 1 hour. The filling will continue to set as it cools. Let the pie cool completely on a wire rack and then refrigerate for at least 2 hours and up to 2 days before serving.

Make the cream just before serving: Whip the cream with an electric mixer on medium-high speed until it forms very soft peaks, about 2 minutes. Add the sugar, ginger, and brandy and continue whipping until it forms medium-firm peaks, about 30 seconds longer. Dollop in the center of the pie, leaving a band of filling visible around the edge of the pie, or dollop on individual servings.

Make ahead: You can make and freeze the crust up to 2 weeks ahead. The pie may be filled and baked up to 2 days ahead.

Melissa Clark is the author of 18 cookbooks, including Chef Interrupted: Delicious Chefs' Recipes That You Can Actually Make at Home. ♦





Modern classic

Steak au Poivre

Pepper crust, Cognac sauce, juicy steak:
now we remember what's so great about
this French favorite

BY TONY ROSENFELD



Secrets to success

Start by coating a flavorful steak with plenty of cracked black pepper (poivre), cook it until well browned, and drizzle it with a rich Cognac pan sauce—it's that simple. Here's how to get the best flavor:

The pepper Large, coarse pieces of pepper are better than fine ones, as they offer texture and crunch without overpowering the dish—the finer the pepper, the more pungent its flavor.

The meat The full flavor and slight chew of top loin (also known as New York strip steak) is perfect for this dish. Pricey filet mignon offers tender texture but lacks some of the flavor.

The technique Sear the steaks in a very hot skillet first to get a rich, brown crust; then finish them in the oven to cook the meat evenly and keep it juicy.

The pan A heavy-duty frying pan will do the best job of searing the steaks evenly. A well-seasoned cast-iron skillet is practically nonstick and produces a superior brown crust, but a stainless-steel pan will do a fine job, too.

Steak au Poivre with Cognac Sauce

Serves four.

If you want to dress things up, try an intense, exotic variety of black pepper like Malabar (see From Our Test Kitchen, p. 78, for information on peppercorn varieties). Serve with a green salad and french fries or roasted potatoes.

1 Tbs. whole black peppercorns
2 tsp. chopped fresh thyme
Kosher salt
Two 1½-inch-thick boneless New York strip steaks (about 2 lb. total), trimmed of excess fat and cut in half crosswise
1 Tbs. canola or grapeseed oil
2 Tbs. unsalted butter
¼ cup finely diced shallot (about 1 large)
⅓ cup plus 1 tsp. Cognac or brandy
½ cup heavy cream
1 Tbs. chopped fresh tarragon

Crack the peppercorns with a mortar and pestle. It's fine if some are just broken in half and others are smaller; the important thing is to crack them all. If you don't have a mortar and pestle, crack the peppercorns on a cutting board, crushing them with a meat pounder or the bottom of a small heavy skillet or saucepan.

Sprinkle 1 tsp. of the thyme and 1 tsp. salt evenly on both sides of the steaks and then pat the peppercorns on both sides to create a thin crust. Let the steaks sit at room temperature for 30 minutes.

Position a rack in the center of the oven and heat the oven to 425°F.

Turn on the stove's exhaust fan. Heat a heavy-duty 10- or

11-inch ovenproof skillet (preferably cast iron) over medium-high heat for 2 minutes. Add the oil; when it's shimmering hot, arrange the steaks in the pan and cook until the bottom sides are nicely browned and release easily from the pan, 2 to 3 minutes. Flip the steaks and cook the other sides until browned, 2 to 3 minutes more.

Transfer the skillet to the oven and cook the steaks until an instant-read thermometer inserted in the center reads 125°F for rare, 130°F for medium rare, and 135°F for medium, 4 to 7 minutes. Transfer the steaks to a plate and tent with foil.

Pour off any fat left in the pan, but not the browned bits. Melt the butter in the skillet over medium heat. Add the shallot and cook, stirring and scraping the bottom of the pan, until softened, about 2 minutes. Remove the pan from the heat to avoid any flare-ups and carefully add ⅓ cup of the Cognac. Return the pan to medium heat and cook until the Cognac reduces to a glazy consistency, 1 to 2 minutes.

Add the cream, tarragon, the remaining 1 tsp. thyme, and any accumulated juices from the resting steaks. Bring to a boil, reduce to a simmer, and cook, stirring frequently, until slightly reduced, 1 or 2 minutes more. Stir in the remaining 1 tsp. Cognac and season to taste with salt. Spoon the sauce over the steaks and serve.

Tony Rosenfeld is a Fine Cooking contributing editor. ♦



Roasted Hubbard Squash Soup with Hazelnuts & Chives

Yields about 10 cups; serves eight to ten.

If you can't find Espelette pepper, use just a pinch of cayenne instead. The soup keeps for 3 days in the refrigerator or 2 months in the freezer.

3 Tbs. extra-virgin olive oil
3 large cloves garlic, peeled
1 Tbs. coriander seeds
1½ tsp. fennel seeds
1½ tsp. dried sage
1 small (5½- to 6-lb.) Hubbard squash, halved lengthwise and seeded (see p. 78)
2 Tbs. unsalted butter
1 large leek (white and light-green parts only), halved lengthwise and thinly sliced crosswise
2 medium carrots, peeled and cut into small dice
Kosher salt
5 cups lower-salt chicken or vegetable broth
1 bay leaf
2 tsp. fresh lemon juice
Freshly ground black pepper
½ cup hazelnuts, toasted, skinned, and chopped
2 Tbs. thinly sliced chives
Several small pinches Espelette pepper or cayenne

Position a rack in the center of the oven and heat the oven to 400°F. Line a heavy-duty rimmed baking sheet with parchment.

In a mortar and pestle, pound the oil, garlic, coriander seeds, fennel seeds, and sage until they resemble a coarse paste. Rub the spice mixture on the flesh of the squash halves. Set them cut side down on the prepared pan and roast until tender when pierced with a fork, about 1 hour.

Let cool, cut side up. When cool enough to handle, scrape the flesh away from the rind—you'll need about 5 cups.

Melt the butter in a 5- to 6-quart Dutch oven over medium heat. Add the leek, carrots, and a big pinch of salt and cook, stirring occasionally, until the leek is softened, 8 to 10 minutes. Add the squash, broth, bay leaf, and 1 tsp. salt and bring to a boil over high heat. Reduce the heat to a low simmer, cover, and cook for 30 minutes to develop the soup's flavor.

Remove the bay leaf and allow the soup to cool slightly. Purée the soup in batches in a blender. Return the soup to the pot and add the lemon juice. Season to taste with salt and pepper. Garnish with the chopped hazelnuts, chives, and Espelette pepper or cayenne.

Squash Season

Sure, we love butternut and acorn, but there's a world of winter squash out there—let us introduce you

BY IVY MANNING



Hubbard

Probably the largest squash you'll find at the market, these teardrop-shaped behemoths are often sold in manageable chunks, so you can buy only what

you need. They have thick skin that ranges from dark green to bluish gray and a dense orange flesh with a rich pumpkin flavor. Hubbards sweeten with age and can be stored whole in a dry place at cool room temperature for up to five months before using.

More ways with Hubbard squash:

Roast bite-size pieces of Hubbard tossed with chopped fresh rosemary, olive oil, salt, and pepper in the same pan with a whole chicken or turkey breast. Or roast squash halves with toasty spices like coriander, fennel, cumin, nutmeg, or curry powder and then mash the flesh.



Spaghetti Squash with Indian Spices

Serves four to six.

Toasted spices and a touch of chile perk up the flavor of this mild squash. You can bake the squash in advance and then finish the dish right before serving.

- 1 small (3 lb.) spaghetti squash**
- 1 Tbs. vegetable oil**
- 1 tsp. brown mustard seeds**
- 3 Tbs. unsalted butter**
- ½ cup finely chopped yellow onion**
- 2 tsp. minced fresh ginger**
- 2 tsp. chopped garlic**
- 1 tsp. cumin seeds**
- ½ tsp. ground coriander**
- ½ cup seeded and chopped tomato**
- 1 small serrano chile, seeded and minced**
- Kosher salt**
- ½ cup coarsely chopped cilantro**

Position a rack in the center of the oven and heat the oven to 350°F. Halve the squash lengthwise and scoop out the seeds with a sturdy spoon. Set the squash halves cut side down on a heavy-duty rimmed baking sheet, and bake until strands of flesh separate easily when

raked with a fork, 50 minutes to 1 hour. Taste a few strands—they should be tender. If not, continue to bake. Set the squash halves aside until cool enough to handle. Use a fork to rake the cooked squash flesh into strands.

In a 10-inch skillet, heat the oil over medium-high heat until hot. Add the mustard seeds and cover. The seeds will start popping; cook until the popping subsides, about 1 minute. Uncover, reduce the heat to medium, and add the butter. As soon as it melts, add the onion, ginger, garlic, cumin seeds, and coriander and cook, stirring, until the onion is soft, about 3 minutes. Add the tomato, chile, and 1 tsp. salt and cook, stirring, until the tomato begins to soften and the chile is fragrant, about 2 minutes.

Increase the heat to medium high and add the squash to the skillet. Continue to cook, tossing with tongs, until heated through, 1 to 3 minutes. Toss in the cilantro, season to taste with more salt, and serve.



Spaghetti

Named for the crisp spaghetti-like strands of their cooked flesh, these football-size squash are more about texture than flavor. Once cooked, they make an unexpected ingredient in shredded vegetable salads or a great stand-in for spaghetti. Their mild flavor pairs well with just about any dressing or sauce. Store spaghetti squash for several weeks at room temperature.

More ways with spaghetti squash: Toss cooked spaghetti squash with your favorite marinara sauce or pesto, or sauté with brown butter and fresh herbs.



Kabocha

A Japanese variety, these squat medium-size squash have a rough, dark-green skin that's sometimes mottled with orange or faint white stripes. Choose kabochas that are heavy for their size with a matte (not glossy) skin. Store them in a cool, dry place for up to a month to deepen their sweet-potato-like flavor. The starchy yellow-orange flesh holds its shape when cooked in liquid, so they're great steamed or added to stews and braises. Their sweet, nutty flavor marries well with Asian ingredients like soy sauce, ginger, and sesame oil.

More ways with kabocha squash: Add peeled, diced kabocha squash to a coconut-milk-based Thai curry or a vegetarian chili.



Soy-Braised Kabocha Squash

Serves four to six.

¼ cup lower-salt chicken or vegetable broth
3 Tbs. lower-salt soy sauce
1 Tbs. granulated sugar
1 Tbs. rice wine (sake) or dry sherry
2 Tbs. vegetable oil
4 scallions, thinly sliced, green and white parts separated
1 Tbs. minced garlic
1 Tbs. minced fresh ginger
One-half medium kabocha squash, peeled, seeded, and cut into ¾-inch chunks (3½ to 4 cups)

Combine the broth, soy sauce, sugar, rice wine, and ⅓ cup water in a small bowl. Stir to dissolve the sugar and set aside.

Heat the oil in a wok or 12-inch skillet over medium heat until hot. Add the white parts of the scallions, garlic, and ginger and cook, stirring constantly, until fragrant but not brown, 30 seconds. Add the squash, increase the heat to medium high, and cook, stirring occasionally, until the squash begins to soften and the aromatics brown slightly, about 3 minutes.

Reduce the heat to medium, add the soy sauce mixture, and stir, scraping the bottom of the pan with the spoon to loosen any stuck-on aromatics. Cover and simmer until the squash is just tender when pierced with a fork, 4 to 6 minutes. Transfer to a serving dish and garnish with the scallion greens.



Delicata Squash with Caramelized Shallots & Sherry

Serves four.

You can assemble this dish up to 2 hours before baking.

1¼ lb. delicata squash (1 large)
2 Tbs. olive oil
¼ cup dry sherry (such as fino)
Kosher salt and freshly ground black pepper
1 Tbs. unsalted butter
1 cup thinly sliced shallots (2 to 3 large)
4 tsp. finely chopped fresh sage

Heat the oven to 350°F. Peel the squash, leaving the skin in the crevices (it's tender enough to eat). Trim the ends. Cut the squash in half lengthwise and scoop out the seeds. Slice the halves crosswise ½ inch thick.

Heat 1 Tbs. of the oil in a 10-inch skillet over medium-high heat. Add half of the squash in a single layer and cook without moving until the slices begin to brown, about 2 minutes. Flip and cook until the second side begins to brown, 1 to 2 minutes. Transfer to a 9x13-inch baking dish. Repeat with the remaining squash. Arrange the squash in a single layer in the dish. Sprinkle with 2 Tbs. of the sherry, ½ tsp. salt, and a few grinds of pepper.

Heat the remaining 1 Tbs. olive oil and the butter in the skillet over medium heat. Add the shallots and a pinch of salt and cook, stirring frequently, until the shallots turn deep golden brown on the edges, 3 to 5 minutes. Take the pan off the heat and immediately add the sage and the remaining 2 Tbs. sherry, scraping up the browned bits on the bottom of pan. Scatter the shallots over the squash.

Cover the pan with foil and bake until the squash is tender when pierced with a fork, 25 to 30 minutes. Season to taste with salt and pepper.



Delicata

These small squash have yellow or cream-color skin with dark-green stripes. Because of their thin, edible skin, they don't have a long shelf life, so inspect them carefully for bruises and cuts and store them at room temperature for no more than two weeks. Delicatas have moist flesh that tastes like a combination of roasted corn and lemon zest; their flavor becomes richer when roasted or sautéed.

More ways with delicata squash: Slice and steam until tender and then toss with a balsamic vinaigrette and pine nuts. Or roast with other root vegetables and drizzle with melted butter.

Ivy Manning is a freelance food writer and the author of The Farm to Table Cookbook: The Art of Eating Locally. ♦

Cooking without recipes

Potato Gratin

One simple technique, endless variations

BY MOLLY STEVENS

The secret to a good potato gratin is in the technique, and mine is simple. To start, thinly sliced potatoes are simmered in seasoned liquid (cream, milk, broth, or a combination) until barely tender. After that, the potatoes are layered in a casserole dish with flavor boosters (such as fresh herbs, sautéed vegetables, grated cheese, crisp bacon), and topped with breadcrumbs, cheese, or nuts. A quick bake and you're done.

The advantages to this method are several: simmering gives the potatoes more opportunity to soak up flavor; starches are released into the liquid earlier, which helps prevent curdling during baking; and the top layer of the potatoes remains moist.

There are only three fundamental components to any potato gratin—the potatoes, the liquid, and the top crust. My favorite gratin potatoes are medium-starch, buttery Yukon Golds. As opposed to russets, which drink up all the liquid and make a drier gratin, and waxy potatoes, which don't absorb enough, Yukon Golds soak up plenty of liquid but still leave discernible layers in your finished gratin.

For a classic gratin—rich, creamy, indulgent—heavy cream is key. But you can also use light cream, a mixture of cream and milk, or even just broth. Follow the directions in Step 3 and you'll have great success using almost any combination.

Finally, in order to qualify as a gratin, the casserole needs a top crust. Traditionally, this is a scattering of breadcrumbs and cheese, but sprinkling the gratin with chopped nuts is another alternative for both added texture and flavor.

That's really all you need to know. Turn the page to get started on potato gratin “your way.”





Bacon, Leek
& Gruyère Gratin

Step 1

Get ready

A whole gratin serves eight.

First, read the method from start to finish.

Position a rack in the center of the oven and heat the oven to 400°F. Butter or oil a 3-quart gratin dish; set aside.

Step 2

Think it through

The fun begins here as you plan your potato gratin. Try one of our favorites from the list below, or create your own by choosing different ingredients in Steps 3 and 4.

OUR SIX FAVORITE GRATINS

BACON, MUSHROOM & FONTINA

Potatoes, heavy cream and chicken broth, bacon, parsley, Fontina, mushrooms, garlic; top with breadcrumbs and parmigiano.

SHALLOT & GRUYÈRE

Potatoes, heavy cream, nutmeg, Gruyère, shallots; top with parmigiano and Gruyère.

HAM, LEEK & GOAT CHEESE

Potatoes, half cream and half whole milk, smoked ham, goat cheese, leeks; top with breadcrumbs and walnuts.

ARTICHOKE & COMTÉ

Potatoes, heavy cream and chicken broth, Comté, artichoke hearts; top with breadcrumbs and Comté.

SAUSAGE, CARAMELIZED ONION & CHEDDAR

Potatoes, chicken broth, sweet sausage, Cheddar, onions; top with parmigiano.

BACON, LEEK & GRUYÈRE

Potatoes, heavy cream, bacon, thyme, nutmeg, Gruyère; top with breadcrumbs and Gruyère.

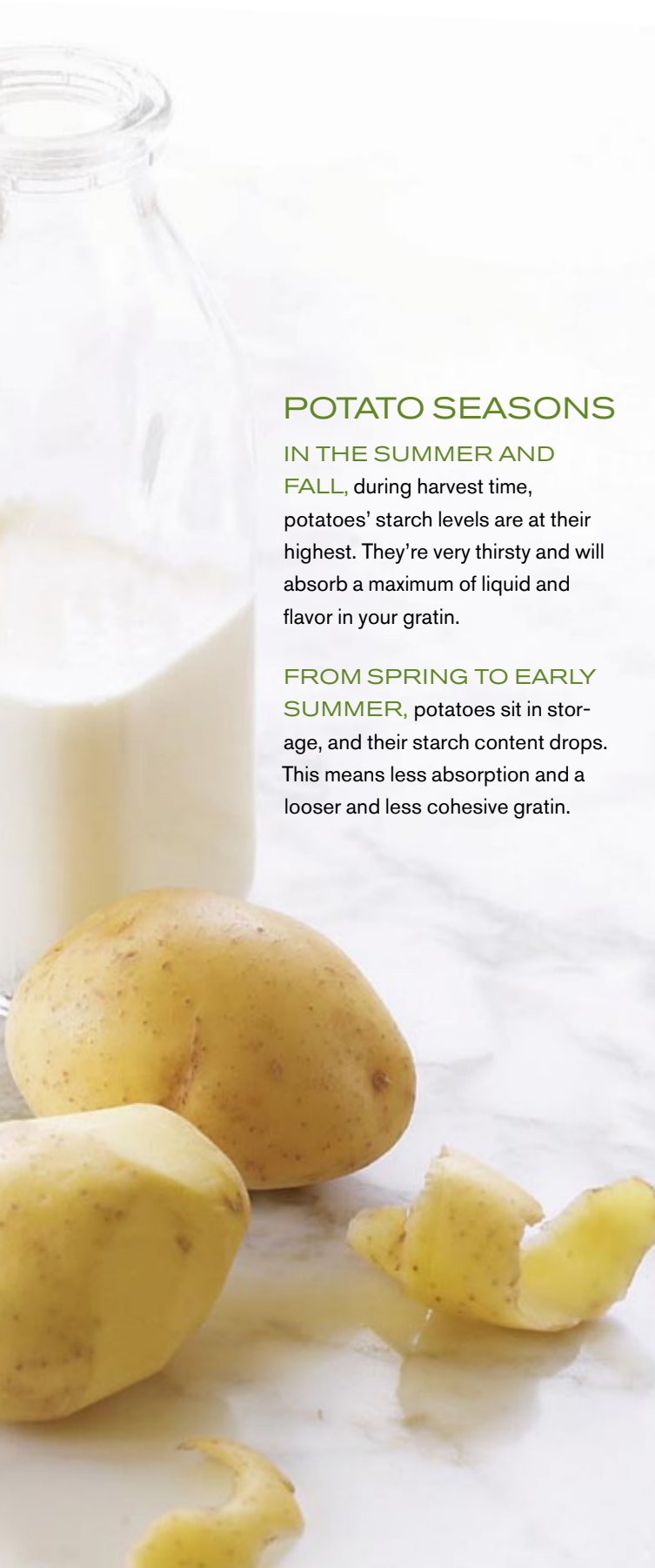
Step 3

Choose the essentials

Every gratin must have potatoes, liquid, and a topping. Select and prepare your choices from the lists below.

Essential ingredients	Your choices
Potatoes 2 to 2½ lb.	Yukon Gold or other yellow potato variety: peeled and sliced into ⅛-inch-thick rounds
Liquids Choose any combination for a total of 2½ cups	Cream (heavy or light) Half-and-half Whole or lowfat milk Lower-salt chicken broth
Toppings Choose up to 3 and combine them in a small bowl	Fresh breadcrumbs: ½ cup plus 2 Tbs. melted butter Parmigiano-Reggiano, Grana Padano, or Pecorino Romano: ¼ cup, finely grated Gruyère, Emmentaler, Comté, or sharp Cheddar: ½ cup, finely grated Pecans, walnuts, or almonds: ¼ to ½ cup, coarsely chopped

Find ideas for gratins made with other root vegetables at finecooking.com/extras



POTATO SEASONS

IN THE SUMMER AND

FALL, during harvest time, potatoes' starch levels are at their highest. They're very thirsty and will absorb a maximum of liquid and flavor in your gratin.

FROM SPRING TO EARLY

SUMMER, potatoes sit in storage, and their starch content drops. This means less absorption and a looser and less cohesive gratin.

Step 4

Select optional flavor boosters

Make the gratin "your own" by adding ingredients from the lists below. Your gratin will thank you for it.

Optional ingredients	Your choices
Meat Choose 1 for a total of 4 to 6 oz. uncooked weight	Bacon: cooked and crumbled (reserve the drippings for sautéing vegetables) Pancetta: cut into ½-inch dice, sautéed (reserve the drippings for sautéing vegetables) Smoked ham: chopped Canadian bacon: chopped Thinly sliced prosciutto: coarsely chopped Hot or sweet Italian sausage: casings removed, browned, and crumbled
Herbs & spices Choose 2 to 4	Fresh parsley: 1 to 2 Tbs., chopped Fresh thyme: 2 to 3 tsp., chopped Fresh rosemary: 1 to 2 tsp., chopped Smoked paprika: ½ tsp. Nutmeg: ¼ tsp. freshly grated Cayenne: pinch
Cheese Choose 1 or more for a total of up to 6 oz.	Cheddar, Gruyère, Comté, Fontina, Emmentaler, aged Gouda, or Beaufort: grated Goat cheese, fresh or aged: crumbled or grated (no more than ⅔ cup) Mild blue cheese, such as Danish or Gorgonzola dolce: crumbled (no more than ⅔ cup)
Sautéed vegetables Choose up to 3 Sauté in 1 to 2 Tbs. butter, oil, or bacon or pancetta fat until tender and lightly browned. Season to taste with salt and pepper. If using more than one vegetable, sauté each separately (except for garlic, which can be combined with another vegetable at the end of cooking).	Yellow onions or shallots: up to 1lb., thinly sliced Fennel bulb: 1 large (¾ to 1 lb., trimmed), halved, cored, and thinly sliced crosswise Mushrooms (button, shiitake, cremini, or a mix): up to 1 lb., thinly sliced Leeks: up to 3 medium (about ¾ lb., trimmed; white and light-green parts only), thinly sliced Artichoke hearts: 4-oz. can, drained and coarsely chopped Garlic: 2 cloves, minced

Step 5

Simmer the potatoes

Now that you've chosen and prepared your ingredients, it's time to put your gratin together. Combine the potatoes and your choice of liquid in a 12-inch skillet. Add $\frac{1}{2}$ tsp. salt and a few grinds of black pepper. Simmer, partially covered, over medium to medium-low heat, stirring occasionally and gently with a rubber spatula until barely tender when pierced with a fork or skewer, 8 to 12 minutes. Add another $\frac{1}{2}$ to $\frac{3}{4}$ tsp. salt if you're not adding any other salty ingredients (such as bacon, cheese, or well-seasoned sautéed vegetables).



Step 6

Layer your ingredients

Using a slotted spoon, transfer half the potatoes to the gratin dish, spreading them evenly. Layer on any combination of optional ingredients from Step 4, arranging them evenly on top of the potatoes. Top with the remaining potatoes, spreading them evenly, and pour over any liquid remaining in the pan.





Step 7

Top & bake

Evenly scatter your choice of toppings from Step 3 over the potatoes. Bake the gratin until it's bubbly, the top is brown, and the potatoes are completely tender when poked with a fork or skewer, 25 to 30 minutes.

Let the gratin sit for at least 10 and up to 30 minutes before serving so the liquid is fully absorbed and the layers are cohesive.

TWO TIPS

REHEAT You can store tightly wrapped leftovers in the refrigerator for up to 2 days. To reheat, cover with foil and bake in a 350°F oven for about 30 minutes.

REDUCE A whole gratin serves eight. To feed fewer people, follow the method, cutting all the amounts in half. Use a tightly covered 10-inch skillet to simmer the potatoes, and bake in a 1 1/2-quart baking dish.

Molly Stevens, a food writer, cooking teacher, and Fine Cooking contributing editor, co-wrote One Potato, Two Potato with Roy Finamore. ♦



Rustic Rosemary Tarts



Unexpected ways to cook with this classic herb

Rosemary is a misunderstood herb. Its piny, citrusy flavor is powerful, yes, but the recipes here prove that if you treat rosemary right, it'll reward you with lots of lively flavor and texture.

My favorite way to harness rosemary's potency is to infuse liquids with it: For example, rosemary oil is delicious drizzled over grilled meat and vegetables, and a simple syrup flavored with the herb adds a subtle, fragrant note to cocktails.

Mincing rosemary releases its essential oils, making its evergreen flavor more pronounced—a little goes a long way. This is a great technique for bringing big flavor to vinaigrettes, sauces, and rubs.

The herb's strong woody stems make savory skewers for grilling or broiling, imparting rosemary's flavor to the skewered foods. You can also throw rosemary branches onto the grill for a similar effect.

Another good technique is to leave the leaves whole and then bake or sauté them; they'll crisp up and add lots of crunchy texture. Any way you cook it, rosemary rewards with its unique herbal taste.

there's something about

BY ALLISON EHRI KREITLER

rosemary

Rustic Rosemary Tarts

Serves six to eight as an appetizer.

The whole rosemary leaves on this rich tart crisp up as it bakes.

3 oz. Bûcheron goat cheese
(or fresh goat cheese)
3 Tbs. heavy cream
1 sheet frozen puff pastry, thawed
All-purpose flour, for dusting
1 lemon
3 Tbs. fresh rosemary leaves
Freshly ground black pepper

Position a rack in the center of the oven and heat the oven to 450°F.

Thinly slice the cheese and then crumble and tear it into a small bowl. If the cheese has a rind, make sure it's torn into small pieces. Add the cream and mash together with a fork until combined.

Roll the puff pastry on a lightly floured work surface into a 12x17-inch rectangle. Use a pizza cutter or sharp knife to cut the pastry in half lengthwise and then cut a ¾-inch strip off all 4 edges of each piece of pastry. Transfer the two large pieces of pastry to a 13x18-inch rimmed baking sheet. Dip a pastry brush in water and brush a ¾-inch border around each large piece of pastry. Stack the trimmed strips of pastry onto the damp dough, creating a border all the way around.

Dollop and spread the cheese mixture inside the borders of each pastry. Evenly grate the zest of the lemon over the cheese. Scatter the rosemary leaves and grind a little pepper evenly over the top. Bake the tarts until puffed and deep golden brown on the top and golden on the bottom, about 17 minutes, rotating the pan half way through baking. Cut each tart into 3 or 4 pieces and serve hot.

Rosemary-Garlic Chicken with Apple & Fig Compote

Serves four.

Stuffing chicken breasts with minced rosemary and garlic and then tying the breasts together creates little roasts infused with flavor.

FOR THE CHICKEN:

3 Tbs. fresh rosemary leaves, minced
5 medium cloves garlic, minced
Kosher salt and freshly ground black pepper
4 bone-in, skin-on split chicken breasts
1 Tbs. canola oil

FOR THE COMPOTE:

1 medium Granny Smith apple, peeled, cored, and cut into ½-inch pieces
2 oz. dried figs, cut into small dice (about ⅓ cup; or substitute pitted prunes)
⅓ cup red currant jelly
¼ cup dry white wine, such as Sauvignon Blanc
1 tsp. dry mustard, preferably Coleman's
½ tsp. yellow mustard seeds
Kosher salt and freshly ground black pepper
¼ cup coarsely chopped toasted walnuts

One day ahead, prepare the chicken:

In a small bowl combine the rosemary, garlic, 2 tsp. salt, and ½ tsp. pepper.

Cut the chicken breasts away from the bones, leaving the skin intact. With a paring knife, cut out the white tendon on the underside of each breast. Rub the rosemary-garlic mixture all over the chicken, including under the skin, taking care to keep the skin attached to the meat. Stack two breasts so that the skin faces outward and each breast's thicker rounded end is on top of the thinner tapered end of the other. Tie the breasts together with butcher's twine, forming a little roast. Repeat with the remaining 2 breasts. Reposition any skin that may have bunched up while tying and season the roasts all over with 1 tsp. salt and a few grinds of pepper. Put the roasts on a rack over a small baking sheet and refrigerate, uncovered, overnight.

One day ahead, prepare the compote: Put the apple, figs, jelly, wine, dry

mustard, mustard seeds, a generous pinch of salt, and a few grinds of pepper in a small saucepan. Bring just to a boil over medium-high heat and then reduce the heat to a gentle simmer. Cook, stirring occasionally, until the apples are tender but not mushy, about 10 minutes. Let the mixture cool to room temperature. Store covered in the refrigerator. Bring to room temperature before serving.

Finish the dish: Let the chicken sit at room temperature for 30 minutes. Meanwhile, position a rack in the center of the oven and heat the oven to 450°F.

Heat the oil in a 10-inch skillet over medium-high heat until shimmering hot. Sear the chicken until dark golden brown on all sides, 6 to 8 minutes total. Return the chicken to the rack over the baking sheet. Roast until a thermometer inserted in the center of each roast reads 165°F, 20 to 30 minutes. Let rest for 15 minutes. Remove the strings from the chicken and carefully slice each roast on the diagonal into ½-inch-thick medallions. Stir the toasted walnuts into the compote and serve with the chicken.

Pan-Seared Summer Squash with Crisp Rosemary


Serves three to four.

Sautéed whole rosemary leaves provide a savory, crunchy contrast to the tender squash.

3 Tbs. extra-virgin olive oil
14 oz. small zucchini and yellow squash (1 each), cut into ½-inch rounds
Kosher salt and freshly ground black pepper
1 Tbs. whole fresh rosemary leaves

Heat the oil in an 11- to 12-inch skillet (preferably cast iron) over high heat until shimmering hot. Arrange the squash in the skillet, cut side down and in a single layer. Season with ¼ tsp. salt and a few grinds of pepper. Sprinkle the rosemary over the squash and sear the squash undisturbed until deep golden brown, 3 to 5 minutes. Using tongs, turn the squash onto the other cut side. Sprinkle with another ¼ tsp. salt and cook until tender and nicely browned on the second side, about 2 minutes more. Transfer the squash and crisp rosemary to plates or a serving bowl.

 [See a video of boning chicken breasts at finecooking.com/extras](https://www.finecooking.com/extras)



Rosemary-Garlic Chicken
with Apple & Fig Compote
and Pan-Seared Summer
Squash with Crisp
Rosemary



Rosemary's Pink Diamond Fizz

Serves two.

A Diamond Fizz is a Gin Fizz made with Champagne instead of club soda. This drink is sweetened with rosemary-infused simple syrup.

Five 6-inch sprigs fresh rosemary
(from the tops if using large branches)

1 cup granulated sugar

½ cup Ruby Red grapefruit juice,
preferably freshly squeezed

⅓ cup good-quality gin, such as Bombay,
Tanqueray, or Beefeater

About ¼ cup dry sparkling wine, such as
Champagne, California sparkling wine,
cava, or Prosecco (or club soda)

Combine the rosemary and sugar with 1 cup water in a small saucepan. Bring to a boil, swirling occasionally to dissolve the sugar. Remove from the heat and let the rosemary infuse the sugar syrup for 10 minutes. Strain, discard the rosemary, and refrigerate until cold or up to 2 weeks. You'll have enough syrup for many cocktails.

Fill a cocktail shaker half full of ice. Pour the grapefruit juice, gin, and 2 Tbs. of the rosemary syrup over the ice. Put the lid on the shaker and shake vigorously. Strain into two Champagne glasses and top each with a generous splash of sparkling wine (or club soda).

Note: If you don't have a cocktail shaker, use a glass jar with a lid.

Scallop & Mushroom Rosemary Kebabs

Yields 8 small or 4 larger appetizers.

Firm, woody rosemary sprigs make the best skewers.

Eight 7-inch fresh rosemary sprigs
8 large all-natural dry-packed sea scallops
(about 16 oz.), side muscle removed
8 large cremini mushrooms (about 8 oz.),
stemmed and cleaned
Kosher salt and freshly ground black pepper
1 cup fresh breadcrumbs
3 Tbs. extra-virgin olive oil
One-half small clove garlic
½ cup crème fraîche
2 tsp. Dijon mustard
2 tsp. fresh lemon juice
½ tsp. finely grated lemon zest

Strip the leaves from the bottom 4 inches of each rosemary sprig—the sprigs will be your skewers. Finely chop 2½ tsp. of the rosemary leaves and set aside (save the remaining leaves for another use).

Use a sharp wooden or metal skewer to poke holes through the sides of the scallops and the mushrooms. Carefully push the rosemary skewers through the holes, using 1 scallop and 1 mushroom per skewer. Don't worry if the mushrooms crack a little; they'll still stay on the skewer. Season all over with ¼ tsp. salt and a few grinds of pepper. Put the kebabs on a baking sheet, mushroom caps stem side down. Cover the leafy ends of the sprigs with foil to prevent charring.

Mix the breadcrumbs with 1 Tbs. of the olive oil, 1½ tsp. of the chopped rosemary, ½ tsp. salt, and a pinch of pepper.

Peel and chop the half garlic clove. Sprinkle it with ¼ tsp. salt and mash to a paste with the side of a chef's knife. In a small bowl, whisk the garlic paste, crème fraîche, mustard, lemon juice, lemon zest, and the remaining 1 tsp. chopped rosemary. Season to taste with salt and pepper.

Position a rack 4 inches from the broiler and heat the broiler on high. Brush the mushroom caps (they should still be stem side down) and scallops with the remaining

2 Tbs. olive oil. Broil until beginning to brown and the scallops are almost cooked through, 3 to 5 minutes. Remove the pan from the oven and carefully flip the skewers. Fill the mushroom caps with 1 tsp. of the breadcrumb mixture per skewer into the mushrooms and over the scallops—it's fine if some slides off the scallops. Evenly mound the remaining breadcrumbs onto the mushrooms and scallops and pat gently to adhere. Broil until the breadcrumbs are nicely browned, 1 to 2 minutes more. Remove the foil and transfer to serving plates with a spatula.

Make ahead: The skewers can be threaded, seasoned, and refrigerated up to 2 hours before broiling.

Allison Ebri Kreidler is Fine Cooking's assistant test kitchen manager. ♦





Crème caramel

how to Caramel

Learn the basic technique (it's easy)
and use it in five sticky, gooey desserts

BY TISH BOYLE

Turning sugar into deep, golden caramel has always been more magic than chemistry to me. Though it may be culinary chemistry, the technique is surprisingly quick and easy. And once you learn it, you can put it to all kinds of delicious uses. Caramel is great for coating nuts, fresh fruit, or the bottom of ramekins for crème caramel and other caramel-topped desserts. And it can add a touch of sweet and gooey to anything from cakes to tarts to brownies.

On these pages are some of my favorite caramel desserts, starting with a satiny caramel sauce enriched with cream and butter. Vanilla ice cream never had it so good. The fudgy caramel-topped brownies and decadent chocolate-almond tart make the most of another delicious marriage: caramel and chocolate. Sweet caramel-glazed pears top a tender ginger and cinnamon cake, and orange and espresso flavor a classic crème caramel. No matter which of these desserts you make, you'll be making magic.



Rich Caramel Sauce

5 Tips for Perfect Caramel

One of two things can go wrong when making caramel: The caramel burns, or sugar crystals form, so the caramel goes from liquid and smooth to crystallized and solid. Here are a few pointers for making a perfectly smooth caramel every time:

Watch bubbling caramel like a hawk.

Caramel cooks quickly and will turn from golden amber to a smoking mahogany in seconds. Burnt caramel has an unpleasantly bitter taste.

Use clean utensils. Sugar crystals tend to form around impurities and foreign particles.

Acid helps. Adding lemon juice to the sugar and water helps break down the sucrose molecules and prevents sugar crystals from forming.

Swirl, don't stir. Stirring tends to splash syrup onto the sides of the pan, where sugar crystals can form. So once the sugar is completely dissolved in water, just gently swirl the pan to caramelize the sugar evenly.

A pastry brush is your friend. Keep a pastry brush and some water next to the stove; you'll need it to wash off any crystals that might form on the sides of the pan.

Basic Caramel

Yields $\frac{2}{3}$ cup.

The caramel will harden quickly upon cooling.

1 cup granulated sugar
 $\frac{1}{4}$ tsp. fresh lemon juice

Fill a cup measure halfway with water and put a pastry brush in it; this will be used for washing down the sides of the pan to prevent crystallization.

In a heavy-duty 2-quart saucepan, stir the sugar, lemon juice, and $\frac{1}{4}$ cup cold water. Brush down the sides of the pan with water to wash away any sugar crystals. Bring to a boil over medium-high heat and cook, occasionally brushing down the sides of the pan, until the mixture starts to color around the edges, 5 to 8 minutes. Gently swirl the pan once to even out the color and prevent the sugar from burning in isolated spots. Continue to cook until the sugar turns medium amber, about 30 seconds more. (Once the mixture begins to color, it will darken very quickly, so keep an eye on it.)



Brush down the sides of the pan to wash away any sugar crystals.



After about 5 minutes of cooking, the sugar mixture will start to turn color.

See a video of making caramel at finecooking.com/extras

The color of caramel

The longer you cook caramel, the darker it gets. For most recipes here, cook it to medium amber; take it to medium-dark amber for the Crème Caramel on the opposite page.



medium amber



medium-dark
amber



Rich Caramel Sauce

Yields 1¼ cups.

Add heavy cream and butter to the Basic Caramel recipe for a velvety sauce that's lovely over vanilla ice cream, with toasted nuts on top. It's also a good with chocolate desserts.

1 recipe Basic Caramel
¾ cup heavy cream
1 oz. (2 Tbs.) unsalted butter, cut into 4 pieces
1 tsp. pure vanilla extract

Make the Basic Caramel according to the directions opposite. Immediately remove the pan from the heat and very slowly and carefully add the cream (the mixture will bubble up furiously), stirring with a spatula or wooden spoon until smooth. If there are any hardened bits of caramel sticking to the bottom of the pan, set the pan over medium-low heat and stir until they are dissolved. Add the butter and stir until melted. Stir in the vanilla extract.

If not using immediately, cool to room temperature, cover, and refrigerate for up to 5 days. Serve warm or cool. To reheat, microwave on high, stirring every 20 seconds until hot, or heat in a small pan over medium-low heat, stirring until hot.

Crème Caramel

Serves eight.

You can make classic vanilla crème caramel or give it an orange or espresso twist.

1 recipe Basic Caramel
2 cups whole milk
1 cup heavy cream
⅔ cup granulated sugar
⅛ tsp. table salt
4 large eggs
2 large egg yolks
1 tsp. pure vanilla extract

Position a rack in the center of the oven and heat the oven to 325°F. Arrange eight 6-oz. ramekins in a large roasting pan.

Make the Basic Caramel according to the directions opposite, but cook it another 30 seconds or so to a medium-dark amber. Immediately pour the hot caramel into the bottoms of the ramekins, portioning it equally. Quickly and carefully swirl each ramekin to coat the bottom evenly and coax the caramel about ½ inch up the sides of the ramekins. Set aside to let the caramel harden.

Fill a teakettle with water and bring to a boil.

Combine the milk, cream, sugar, and salt in a heavy-duty 3-quart saucepan and bring to a simmer over medium-high heat, stirring occasionally. Remove the pan from the heat.

Whisk the eggs, yolks, and vanilla in a medium bowl and then slowly add the hot milk mixture, whisking constantly. Strain the mixture through a fine sieve into a 1-quart heatproof measuring cup. Portion the custard among the ramekins—it should just about fill each one. Pour the hot water from the kettle into the roasting pan until it comes one-third to halfway up the sides of the ramekins (be careful not to splash water into the custards). Bake the custards in the water bath until the edges are set but the centers still jiggle slightly when gently shaken, 30 to 35 minutes. If the centers are more wavy than jiggly, cook them a bit longer. Rotate the pan halfway through if the custards appear to be baking unevenly.

Carefully transfer the ramekins to a wire rack and cool completely. Cover each ramekin with plastic wrap and refrigerate for at least 12 hours, or up to 3 days.

To serve, run a small knife around the edge of each ramekin to loosen the custard. Quickly invert each custard onto a plate. If it doesn't release right away, gently shake the ramekin from side to side a few times to help it out.

Flavor variations

Orange Crème Caramel: Add 1 Tbs. finely grated orange zest (from 1 medium orange) to the milk mixture before heating it.

Espresso Crème Caramel: Add 1 Tbs. instant espresso powder (such as Medaglia d'Oro brand) to the heated milk mixture.



Caramelized Pear Upside-Down Cake

Serves eight.

This cake is delicious warm or at room temperature.

Softened unsalted butter for the pan

FOR THE TOPPING:

2 medium firm-ripe Bosc pears (about 1 lb.)
1 recipe Basic Caramel
2 oz. (4 Tbs.) unsalted butter, cut into 4 pieces

FOR THE CAKE:

6¾ oz. (1½ cups) unbleached all-purpose flour
1¼ tsp. baking powder
½ tsp. ground ginger
½ tsp. ground cinnamon
¼ tsp. table salt
½ cup whole milk
1½ tsp. pure vanilla extract
4 oz. (8 Tbs.) unsalted butter, softened
1 cup packed light brown sugar
2 large eggs

Position a rack in the center of the oven and heat the oven to 350°F. Butter the bottom and sides of a 9x2-inch round cake pan

(don't use a springform pan, as the caramel might leak out during baking). Line the bottom of the pan with a round of parchment and butter the top of the paper.

Make the topping: Peel, core, and cut the pears lengthwise into ¼-inch-thick slices. Arrange the pear slices on the bottom of the pan in a circle around the edge, overlapping them slightly, with the pointed ends towards the center. If necessary, cut a little off the pointed ends to make the slices fit better. Or if the pear slices don't reach all the way to the middle, arrange a few of the shorter slices in the center to cover the bottom of the pan.

Make the Basic Caramel according to the directions on p. 72. Immediately remove the pan from the heat and whisk in the 4 Tbs. of butter one piece at a time, until they are completely melted. Carefully pour the hot caramel evenly over the pears (it should spread over the pears and onto the bottom of the pan).

Make the cake batter: Sift the flour, baking powder, ginger, cinnamon, and salt into a medium bowl. Stir to combine. In a small bowl, stir together the milk and vanilla.

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium-high speed until light and fluffy, about 1 minute.

Turn the mixer to medium and slowly add the brown sugar. Increase the speed to high and continue to mix until lightened in texture and color, 2 to 3 minutes total. Reduce the speed to medium and add the eggs one at a time, beating well after each addition and scraping down the sides of the bowl as needed.

Reduce the speed to low and alternate adding the flour mixture and milk mixture in five additions, beginning and ending with the flour. Mix each addition just enough to incorporate, as overmixing will lead to a tougher cake. Scrape down the sides of the bowl one last time and mix briefly to blend well.

Bake the cake: Spoon the batter in large dollops over the pears and smooth it into an even layer with an offset spatula. Bake the cake until the top is golden brown and a toothpick inserted in the center comes out clean, 35 to 45 minutes. Transfer the pan to a wire rack to cool for 10 minutes.

Run a knife around the edge of the pan. Turn a cake plate upside down on top of the cake pan and, using pot holders, carefully invert the cake pan onto the plate.

Caramel-Pecan Brownies

Yields 36 brownies.

FOR THE BROWNIES:

6 oz. (12 Tbs.) unsalted butter, cut into ½-inch pieces; more softened for the pan
4 oz. unsweetened chocolate, coarsely chopped
4 large eggs
1¾ cups granulated sugar
1½ tsp. pure vanilla extract
¼ tsp. table salt
3⅜ oz. (¾ cup) unbleached all-purpose flour
¾ oz. (¼ cup) natural cocoa powder
1½ cups pecans, coarsely chopped

FOR THE TOPPING:

1 recipe Basic Caramel
½ cup heavy cream
3 Tbs. unsalted butter, cut into 3 pieces
1 tsp. pure vanilla extract
¼ tsp. table salt

FOR THE GARNISH:

2 oz. bittersweet chocolate, coarsely chopped
1 Tbs. heavy cream
½ cup pecans, toasted and chopped

Make the brownies: Position a rack in the center of the oven and heat the oven to 350°F. Butter the bottom and sides of a 9x13-inch baking pan.

Put the butter and chocolate in a medium heavy-duty saucepan over low heat and stir constantly until melted and smooth. Remove from the heat and set aside.

In a medium bowl, whisk the eggs until well blended. Gradually whisk in the sugar and then whisk vigorously until well blended. Whisk in the melted chocolate mixture, vanilla extract, and salt. Whisk in the flour and cocoa powder until blended. Stir in the pecans and then scrape the batter

into the prepared pan, smoothing it into an even layer with a spatula.

Bake until a toothpick inserted in the center of the brownies comes out with a few moist crumbs clinging to it, 20 to 22 minutes. Transfer the pan to a wire rack and, if necessary, gently press down any puffed areas with a spatula to make the top level. Let cool about 5 minutes.

Make the topping: While the brownies are baking, make the Basic Caramel according to the directions on p. 72. Remove the pan from the heat and carefully add the cream—the mixture will bubble up furiously. Once the bubbling has subsided, add the butter and gently whisk until completely melted. Whisk in the vanilla extract and salt. Pour the caramel topping over the brownies, using a spatula to spread it evenly over the entire top. Let the brownies cool on the rack for 45 minutes and then refrigerate until the caramel topping is set, at least 1 hour.

Garnish the brownies: Combine the chocolate and heavy cream in a small saucepan over low heat and stir constantly until melted and smooth. Pour the chocolate into a small piping bag fitted with a ⅛-inch plain tip. (Or put it in a small zip-top bag and seal the bag. Using scissors, snip off a corner of the bag to make a small hole.) Drizzle the chocolate over the brownies in a zigzag pattern. Sprinkle the chopped pecans over the top. Refrigerate until the chocolate is set, about 30 minutes.

Cut the brownies into 36 rectangles. Serve chilled or at room temperature. (Well-covered brownies will keep at room temperature for up to 2 days and in the refrigerator for up to 5 days.)



Chocolate Caramel-Almond Tart

Serves eight.

Lightly sweetened whipped cream is the perfect counterpoint to chocolate and caramel.

FOR THE CRUST:

4½ oz. (1 cup) unbleached all-purpose flour; more for rolling the dough
3 Tbs. granulated sugar
Pinch of table salt
3 oz. (6 Tbs.) cold unsalted butter, cut into ½-inch pieces

FOR THE CARAMEL-ALMOND LAYER:

¾ cup blanched whole almonds
1 recipe Basic Caramel
½ cup heavy cream
1 oz. (2 Tbs.) unsalted butter
1 tsp. pure vanilla extract
¼ tsp. table salt

FOR THE CHOCOLATE LAYER:

2 oz. bittersweet chocolate, coarsely chopped
⅓ cup heavy cream
½ oz. (1 Tbs.) unsalted butter, cut into 3 pieces
½ tsp. pure vanilla extract

Lightly sweetened whipped cream or vanilla ice cream for serving (optional)

Make the crust: Put the flour, sugar, and salt in a food processor and pulse a few times to combine. Add the butter pieces and pulse until the mixture is the texture of coarse meal with some pea-size butter pieces, 5 to 7 one-second pulses. Sprinkle 2 Tbs. ice-cold water over the flour mixture and process until the dough just begins to come together in small, marble-size clumps. Don't overprocess; the dough should not form a ball.

Turn the dough out onto a work surface and shape it into a thick 4-inch-diameter disk. Wrap the dough in plastic and chill until firm enough to roll, about 30 minutes.

On a lightly floured surface, roll the dough into an 11-inch circle, lifting and rotating it often, while lightly dusting the work surface and the dough with flour as necessary. Transfer the dough to a 9½-inch fluted tart pan with a removable bottom. Gently press the dough into the bottom and up the sides of the pan. Roll the pin over the top of the pan to trim

the excess dough. Lightly prick the bottom of the dough with a fork at ½-inch intervals. Refrigerate for 20 minutes to firm it up.

Meanwhile, position a rack in the center of the oven and heat the oven to 350°F.

Line the dough with aluminum foil and fill it with pie weights or dried beans. Put the tart pan on a baking sheet and bake for 20 minutes. Carefully lift the foil (and the weights) out of the tart pan and bake the crust until golden brown along the top edge and in some spots on the bottom, 13 to 17 minutes. Transfer the tart pan to a wire rack and cool completely. Raise the oven temperature to 375°F.

Make the caramel-almond layer:

Toast the almonds on a baking sheet in the oven until golden, 5 to 10 minutes. Let cool briefly and then chop coarsely.

Make the Basic Caramel according to the directions on p. 72. Immediately remove the pan from the heat and carefully add the heavy cream. The mixture will bubble up furiously. Once the bubbling has subsided, add the butter and stir until completely melted. Whisk in the vanilla, salt, and almonds until the nuts are completely coated. Pour the hot caramel mixture into the cooled tart shell, using a heatproof spatula to scrape the pot clean and distribute the nuts evenly in the shell. Let cool for 30 minutes and then refrigerate until the caramel is completely chilled, about 1 hour.

Make the chocolate layer: Put the chocolate and cream in a small saucepan over low heat and stir occasionally until the chocolate is melted, 3 to 5 minutes. Add the butter and stir until melted and the mixture is smooth. Stir in the vanilla. Pour over the caramel layer and tilt the pan as needed to smooth the chocolate into an even layer that covers the caramel. Refrigerate until the chocolate is set, at least 1 hour and up to 1 day. Serve the tart with whipped cream or vanilla ice cream, if you like.

Tish Boyle is a baker and cookbook author who lives in Brooklyn, New York. Her latest book is The Cake Book. ♦







Meyer lemons

A cross between a lemon and an orange, the juicy Meyer lemon is sweeter, more fragrant, and lower in acid than a regular lemon. To taste for yourself, try the recipe for Green Beans with Meyer Lemon Vinaigrette on p. 47. You can substitute Meyer lemons in many recipes calling for regular lemons; expect the flavor to be more mellow and complex.

The Meyer lemon season usually runs from November through May. Ripe Meyer lemons have taut, thin skins with an orangey hue. Their thin skins make it difficult to transport them long distances, so they're a specialty product. If you live in California—where about 90% of the country's Meyer lemon crop is grown—you might find them at farmers' markets. Otherwise, look for them at grocery stores with well-stocked produce sections. Choose ones that are unblemished, shiny, and heavy for their size. They'll keep in the refrigerator for up to two weeks.

—Dabney Gough, recipe tester

How to handle a big squash



1



2



3



4

So, you've decided to make the Roasted Hubbard Squash Soup with Hazelnuts & Chives on p. 55, and you're wondering, "How exactly do I crack into this enormous squash?" Here's how, according to contributor Ivy Manning.

Prick the squash several times with a fork and microwave for 3 minutes; it will soften slightly, making it easier to cut open. Or bake the whole squash directly on the rack in a 350°F oven until slightly softened and the skin begins to change color, about 10 minutes.

1 Set the squash on a towel on a cutting board to prevent it from slipping, and push the tip of a sharp chef's knife into the squash near the stem. Carefully push the knife through the squash to the cutting board to cut off the stem. 2 Then cut lengthwise through half of the squash, starting with the tip of your knife in the center of the squash. If the knife sticks, don't try to pull it out; this is dangerous, since it may come out suddenly. Instead, tap the handle with a rubber mallet or meat tenderizer until the knife cuts through the squash. 3 Rotate the squash and cut through the other side the same way. 4 Push the halves apart with your hands. With a soup spoon, scrape the seeds and stringy bits away from the flesh and discard.

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trick of the trade

Clever crust

To give a holiday dessert like the Sugar & Spice Pumpkin Pie on our cover a festive look, try decorating the crust with overlapping rounds of extra pie dough. Just follow the recipe on p. 50, with the modifications below (you'll need an egg white and about 1 teaspoon demerara or turbinado sugar in addition to the other crust ingredients). You can use this technique with any sturdy pie dough, provided you have enough excess dough for the cutouts.

Shape & blind-bake the dough. After you transfer the dough to the pie plate, trim the overhanging dough flush with the edge of the pie plate. Transfer the dough trimmings to a small tray lined with parchment; cover and refrigerate to use for the cutouts. Chill and then blind-bake the crust as directed. Let the crust cool completely on a wire rack.

Decorate the edge. On a lightly floured surface, roll the reserved excess dough a little to flatten and even it out. Cut out about 45 circles 3 cm in diameter. Lightly whisk the egg white in a small bowl. Brush the edge of the blind-baked crust with egg white. Overlap the cutouts around the edge of the piecrust; they should cover the outside edge of the pie plate and hang down into the crust about ½ inch. Press gently to adhere and then refrigerate while making the filling. Just before filling the pie, brush the decorated edge with egg white and sprinkle with demerara or turbinado sugar. Fill and bake the pie as directed.

—Allison Ehri Kreitler,
assistant test kitchen manager



Overlapping circles of dough lend a touch of whimsy to a plain pie shell.

Coarse sugar adds sparkle.



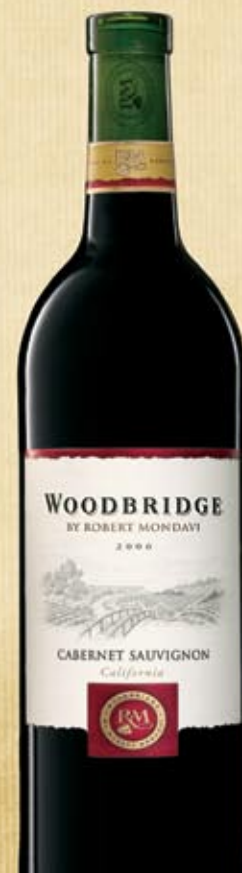


He spent decades researching the right wood
for his wine barrels.

You can taste the results in just a sip.

Robert Mondavi believed that finesse and care were equal
ingredients to the grapes themselves. At the time, people
thought him a bit obsessive. Which is the very same reason
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WOODBIDGE
by Robert Mondavi



Easy caramel decorations

In the caramel story on pp. 70–77, we show you how to make a basic caramel and turn it into several amazing desserts. As we tested those recipes, we were reminded of something else you can make with that caramel: poured sugar decorations. Granted, they're a little restaurant-y and not something you'd make often, but if company's coming, these pretty decorations are an easy way to add a whimsical flourish to any sweet treat. We especially love the way their hard candy texture complements soft desserts, like ice creams and custards.

Here's how to make them

Coat two rimmed baking sheets with cooking spray and half fill a large bowl with ice water. Then make the Basic Caramel recipe on p. 72; remove it from the heat and immediately plunge the bottom of the pan into the ice water to stop the cooking and cool the caramel slightly. When the sizzling stops, remove the pan from the ice water and stir the caramel to even out the temperature.

Put the pan next to one of the baking sheets. Working quickly, scoop up some caramel with a teaspoon and drizzle it onto the sheet in whatever shape you like—spirals, hearts, zigzags, you name it. The caramel should be

the consistency of thick syrup and run off the spoon in a long strand rather than in short drips—if it gets drippy, rewarm it over low heat. For the sturdiest decorations, try for 1/8- to 1/4-inch-thick strands. Don't worry if there are some puddles of caramel along with the strands—they'll make the decoration sturdier.

Let the decorations cool completely, 10 to 15 minutes. Carefully remove from the baking sheet with a metal offset spatula (if they're stuck, gently twist the pan as you would an ice cube tray to loosen). Store in an airtight container in a dry place at room temperature for up to five days. —D.G.



Quick caramel cleanup

The easiest way to clean a caramel-coated pan is to boil water in it until the sugar has completely dissolved. Then you just pour out the water, let the pan cool, and wash with soap and water.

For ramekins or other vessels that can't go directly on the stovetop, pour boiling water into the ramekins, let soak until cool, and repeat if necessary until all the caramel is gone.



Black pepper primer

A black peppercorn is the dried unripened (green) fruit of the flowering vine *Piper nigrum*. The berries turn black and get their wrinkled appearance during the drying process. Their subtle heat comes from the chemical compound piperine (versus the much more potent capsaicin of chile peppers).

Leading peppercorn growers include Vietnam, Indonesia, Brazil, Malaysia, India, Sri Lanka, Thailand, and China. There are many varieties of black pepper—a few of our favorites are listed at right (see p. 88 for mail-order sources). Use them in dishes that really celebrate the power of the peppercorn, like the Steak au Poivre on p. 53. —A.E.K.

Pepper varieties

Sarawak (Malaysia) A seductive fruit-floral fragrance with a mellow heat and well-rounded flavor.

Lampong (Indonesia) An earthy, smoky aroma with an austere fruitiness and medium heat.

Malabar (India) A woody potpourri with a concentrated pepper flavor and heat. The more familiar **Tellicherry** is the largest of the Malabar peppercorns. It has a very earthy aroma with an intense flavor and underlying sweetness.

Talamanca (Ecuador) A lesser-known variety of peppercorn with a soft floral note to start and a spike of heat at the finish.



Grind it yourself

Like most spices, black pepper tastes best when freshly ground, so a good peppermill is a must in any kitchen worth its salt (and pepper). Our favorite mill for both test kitchen and home use is the Unicorn Magnum, shown here (see p. 88 for a mail-order source).

A quality peppermill allows you to control the size of the grind from fine to coarse. For cracked and very coarsely ground pepper, it's good to have a mortar and pestle on hand. And for grinding large quantities, an electric spice grinder or coffee mill is a real time saver.

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leftovers

The best turkey soup

Making broth is the ultimate way to eke every last bit of flavor from your holiday bird. And once you have broth on hand, making turkey soup becomes a snap: Just add diced leftover roast turkey meat and embellish the soup however you want. Or try one of the ideas at right.

Golden Turkey Broth

Yields about 3½ quarts.

You'll get plenty of flavor using just the carcass, but if you have the leg and wing bones leftover from the feast, throw them into the pot, too.

Carcass from one roasted 14- to 15-lb. turkey (meat removed), plus neck, heart, and gizzard (optional)

1 large yellow onion, cut into eighths

2 large celery stalks, cut into 2-inch lengths

2 small carrots, cut into 2-inch lengths

2 large sprigs fresh parsley

2 large sprigs fresh thyme

8 black peppercorns

1 bay leaf

½ tsp. kosher salt; more to taste

Combine all the ingredients in an 8-quart (or larger) stockpot and add cold water to cover the bones and vegetables by 1 inch (about 4½ quarts). Bring just to a simmer over medium-high heat and then reduce the heat to maintain a bare simmer. Cook for 3 hours, skimming the scum occasionally with a spoon or skimmer.

Using tongs or a large slotted spoon, carefully remove and discard the solids in the pot. Strain the broth through a fine strainer into another large vessel. Taste the broth; if it seems watery, simmer until concentrated to your liking.

Season to taste with more salt. Refrigerate for up to 5 days, or freeze for up to 6 months.

—D.G.

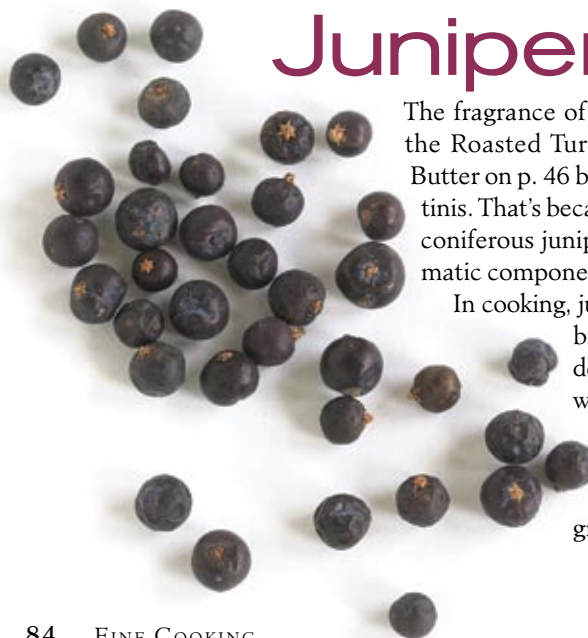
Soup ideas

Golden Turkey Broth can be the basis for a variety of soups, like these international inspirations:

Southwestern Sauté some chopped onion, adding ground cumin and chile powder during the last few seconds of cooking. Add broth and diced tomatoes and simmer for a few minutes. Add turkey, corn, and black beans. Season with a squeeze of lime and top each serving with diced avocado.

Chinese Sauté chopped bok choy and sliced shiitake mushrooms. Add broth, turkey, bamboo shoots, and fresh Chinese egg noodles (cooked separately). Season with a dab of chile paste and top each serving with mung bean sprouts.

Italian Sauté chopped kale and garlic until the kale is tender. Add broth, turkey, and white beans. Season with a squeeze of lemon and nestle a poached egg in each bowl.



Juniper berries

The fragrance of grinding juniper berries for the Roasted Turkey with Ginger & Juniper Butter on p. 46 brings to mind one thing: martinis. That's because juniper berries, from the coniferous juniper tree, are the primary aromatic component in gin.

In cooking, juniper is often used to lend a bright, resinous flavor to fatty, deeply flavored ingredients like wild game, duck, and choucroute (the Alsatian sauerkraut and sausage dish).

Although junipers grow wild in North America,

the berries we find in stores are usually dried and imported from Eastern Europe. Dried juniper berries, which look a bit like small, dark blueberries, are available in specialty markets and by mail order (see p. 88 for mail-order sources).

Our turkey recipe calls for ground juniper. For the best flavor, buy whole berries and grind them yourself. Like most spices, juniper quickly loses its potency once ground, so grind only as much as you need for a given recipe. Stored in a tightly sealed container, whole berries will last for up to two years. —D.G. ♦

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The Whys of Pies

BY KIMBERLY Y. MASIBAY

Whenever I serve a home-made pie, it seems to have a curious effect on people. First, delight. But then, despair, as my guests detail their pie woes, from custard pies that crack as they cool to crusts that are tough or too crumbly.

When a pie lets you down, it's very disappointing, especially at Thanksgiving. To spare you that grief, I'd like to explain how to avoid five common problems. Once you know your way around them, you'll be well on your way to pie success.

CHALLENGE: A tough crust

This ubiquitous problem results from two common mistakes: adding too much liquid and overworking the dough. The moment liquid—in this case, water—meets flour, a strong, elastic protein known as gluten begins to form. And as you mix and knead the dough, you make the protein stronger and your crust tougher.

Piecrust recipes are designed to keep gluten at bay; they use very little liquid and call for minimal mixing. Unfortunately, recipes can't tell you exactly how much water to add or exactly how long to work the dough—you need to get a feel for these things. But as a general rule, less is best. Mix in liquid very sparingly, using just enough for the dough to hold together when you squeeze it, and handle the dough as little as possible.

CHALLENGE: A crust that shrinks in the oven

If this happens, chances are your dough hasn't had enough rest. Blame gluten, that stretchy protein that forms when wheat flour meets water. Even though pie dough

contains very little water, some gluten does develop when you mix the dough, and this elastic protein makes the dough rebound when you roll and shape it. But if you let the dough rest in the fridge for several hours after you've mixed it, you'll give the gluten strands time to relax and adjust to their new shape, so the dough won't resist when you try to roll it out. Then, more important, the dough needs to rest again after you've rolled it out and shaped it into a piecrust. With all this rest, the dough will shrink less when you bake it.

CHALLENGE: Pumpkin pie that cracks as it cools

Pumpkin pie filling is a type of egg custard. Custards thicken during baking as the egg proteins coagulate, tightening and shrinking. In the process, the liquid custard mixture transforms into a thick, moist, silken solid (or so we hope). Cracks form in a custard when the egg proteins overcoagulate—i.e., overcook. The trouble is, a pumpkin pie or other custard might not look overcooked when you pull it from the oven, but then as it cools, it cracks. What's going on? Residual heat continues to cook the filling even after you've set your pie on the cooling rack, so the proteins continue to shorten, tearing open cracks in your perfect custard. To minimize cracking, it's a good idea to remove pumpkin pie from the oven as soon as the custard filling sets but before it's firm; the filling should jiggle a bit in the center when the pan is nudged.

CHALLENGE: A crust that isn't flaky

After deliciousness, flakiness is probably the quality most admired in a piecrust. So how do you get all those crisp, flaky layers?

First, start with very cold fat and let it remain in fairly large pieces—pea-size to 1/2-inch bits—as you blend it into the flour.

If the fat starts to feel soft, stop what you're doing and freeze the ingredients for about five minutes to let the fat solidify again. You don't want it to start melting or mixing with the flour too much, or your pastry will turn out crumbly rather than flaky.

To create flakiness, the fat needs to remain solid so that when you roll out the dough, the fat can flatten into thin, firm sheets sandwiched between layers of dough. Then, when the pie goes into the hot oven, the sheets of cold, solid fat will hold their shape long enough for the dough layers on either side of the fat to set, creating thin layers of crust. As the fat melts, steam will puff the dough layers apart, creating the crust's flaky texture.

CHALLENGE: A too-crumbly crust

There's certainly a place in the world for tender pastry that crumbles like a shortbread cookie—just not in a pie dish. If your crust is so crumbly that it falls apart, the fat was probably too soft and too thoroughly blended into the flour. When flour and fat are blended, the fat essentially forms a water-proof barrier around the flour particles; thus, gluten can't form when you add liquid and mix the dough.

Though it's good to minimize gluten to prevent toughness, you don't want to eliminate it altogether, because without those strong structure-building proteins, a crust has trouble holding its shape. So, how do you get a crust that's tender but not too crumbly? A little compromise is all it takes. It's OK to work a little of the cold fat into the flour for tenderness, but you also need to make sure that plenty of the fat remains in large, firm pieces.

Kimberly Y. Masibay is a contributing editor to Fine Cooking. ♦

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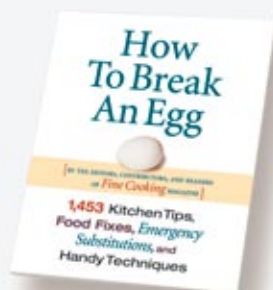
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Thanksgiving, p. 42

If it's time to replace your heavy-duty roasting pan, try one of our favorites. ① Viking's stainless-steel roasting pan with rack (16x13 inches) sells for \$319.95 at Metrokitchen.com (888-892-9911), and KitchenAid's five-ply stainless-steel clad rectangular roaster with rack (15x11½ inches) is \$119 at Chefscorner.com (877-372-4535). Visit Cookswares.com (800-915-9788) for a potato ricer (from \$21.90), a food mill (from \$19.99), or a digital instant-read thermometer (from \$12.99). The cutting board on p. 45 is by John Boos Co. and is available at Cutleryandmore.com (800-650-9866) for \$129.95. For information on juniper, see the source under From Our Test Kitchen.

Steak au Poivre, p. 52

For a ② 10-inch cast-iron frying pan (\$19.95) look to Lodgemfg.com (423-837-7181). The wooden platter pictured on p. 52 is one of a set of five Holland trays by Roost. Ranging from 8 to 16 inches in diameter, the set is available at Velocityartanddesign.com for \$130. For information on peppercorns, see the source under From Our Test Kitchen.

Four Fall Squashes, p. 54

When it comes to peeling squash, try a serrated swivel peeler; its teeth do a good job of gripping squash skin. Author Ivy Manning recommends the serrated peelers from Messermeister (\$7) and Oxo (\$7.95), both at Surlatable.com (800-243-0852).

Rosemary, p. 64

For the Rustic Rosemary Tart, Allison Ehri Kreidler suggests using Bûcheron, a soft, aged French goat cheese that's available in many supermarkets and at Whole Foods Markets. To mail order, try Murrayscheese.com (888-692-4339), where ½ lb. of Bûcheron sells for \$7.50. For the Juliska Champagne flute, \$58 each, visit Juliska.com (888-414-8448).

Caramel Desserts, p. 70

You'll need eight 6-oz. ramekins for the crème caramel recipe. Visit Cooking.com (800-663-8810), which carries Emile Henry ramekins in several colors; they're \$7.95 apiece or \$28.95 for a set of four. The site also sells 9-inch cake pans (from \$6.99), 9½-inch fluted tart pans with removable bottoms (from \$7.95), and 9x13-inch baking pans (from \$8.95).

From Our Test Kitchen, p. 78

Visit Cheftools.com (866-716-2433) to buy the ③ Unicorn Magnum Plus peppermill (\$44.99). Kalustyans.com (800-352-3451) carries whole juniper berries (\$3.99 for 1 oz.), Tellicherry peppercorns (from 2.5 oz. for \$6.99), and Malabar, Sarawak, and Lampong peppercorns (from 2.5 oz. for \$5.99). Talamanca pepper is available at Talamancapepper.com (800-949-2264), where prices start at \$7.75 for 4 oz. Find a retail source for the Lina blue porcelain bowl and plate on p. 84 by visiting Nowdesigns.net and clicking on the Contact tab. ♦





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Recipe	Page	Calories		Protein	Carb	Fats (g)				Chol.	Sodium	Fiber	Notes
		total	from fat	(g)	(g)	total	sat	mono	poly	(mg)	(mg)	(g)	
In Season	24												
Sautéed Broccoli Raab with Chile, Garlic & Lemon		120	90	4	5	11	1.5	7	1	0	110	3	
Thanksgiving	42												
Roasted Turkey with Juniper-Ginger Butter & Pan Gravy		500	230	60	5	26	11	8	4.5	185	440	0	6 oz. meat, 2 fl. oz. gravy
Mashed Potatoes with Caramelized Shallots		570	340	7	53	38	22	12	1.5	85	650	5	
Rustic Bread Stuffing with Hazelnuts & Oyster Mushrooms		340	170	8	34	20	7	9	1.5	25	350	5	
Green Beans with Meyer Lemon Vinaigrette		180	150	3	9	16	3.5	11	1.5	10	290	3	
Cauliflower with Brown Butter, Pears, Sage & Hazelnuts		140	90	2	11	11	4.5	4.5	1	20	125	3	
Maple-Tangerine Cranberry Sauce		100	0	0	26	0	0	0	0	0	15	1	
Sugar & Spice Pumpkin Pie with Brandied Ginger Cream		420	260	5	37	29	18	8	1.5	155	260	2	
Steak au Poivre	52												
Steak au Poivre with Cognac Sauce		520	300	38	4	33	16	12	2	155	380	1	
Squash	54												
Roasted Hubbard Squash Soup with Hazelnuts & Chives		240	110	9	29	13	3	7	2	5	180	7	
Delicata Squash with Caramelized Shallots & Sherry		180	90	3	19	10	2.5	6	1	10	150	2	
Soy-Braised Kabocha Squash		90	40	2	10	5	0.5	2	2	0	300	1	
Spaghetti Squash with Indian Spices		140	80	2	15	9	4	2.5	1.5	15	230	3	
Potato Gratin	58												
Shallot & Gruyère Potato Gratin		510	330	13	33	37	23	11	1.5	135	140	2	
Ham, Leek & Goat Cheese Potato Gratin		350	190	8	32	22	12	6	2.5	70	210	3	
Bacon, Mushroom & Fontina Potato Gratin		380	230	13	27	26	15	8	1.5	90	340	3	
Artichoke & Comté Potato Gratin		380	230	12	25	26	16	8	1	90	170	2	
Sausage, Caramelized Onion & Cheddar Potato Gratin		240	90	11	28	10	6	3	0.5	25	250	3	
Bacon, Leek & Gruyère Potato Gratin		520	370	14	25	42	25	12	2	145	260	2	
Rosemary	64												
Rosemary's Pink Diamond Fizz		150	0	0	12	0	0	0	0	0	0	0	
Rosemary-Garlic Chicken with Apple & Fig Compote		420	150	32	34	17	3	6	6	80	950	3	
Pan-Seared Summer Squash with Crisp Rosemary		110	90	1	3	10	1.5	7	1	0	140	1	
Rustic Rosemary Tarts		220	150	4	15	16	4.5	3.5	7	15	130	1	
Scallop & Mushroom Rosemary Kebabs		170	100	11	6	11	4.5	5	1	30	310	0	per kebab
Caramel	70												
Rich Caramel Sauce		320	160	1	41	18	11	5	0.5	60	15	0	per ¼ cup
Caramelized Pear Upside-Down Cake		510	180	5	80	20	12	5	1	100	200	2	
Chocolate Caramel-Almond Tart		470	270	6	47	30	15	11	2.5	65	125	3	
Crème Caramel		350	150	6	46	17	9	5	1	205	110	0	
Caramel-Pecan Brownies		210	120	2	21	14	6	5	2	40	45	2	per brownie
Test Kitchen	78												
Golden Turkey Broth		45	15	5	3	1.5	0	0.5	0	0	45	0	per 1 cup
Quick & Delicious	94a												
Lemon-Ginger Poached Halibut with Leeks & Spinach		330	120	41	14	13	2	8	2.5	55	480	3	
Linguine with Shrimp, Caramelized Onion, Pancetta & Peas		730	170	41	94	19	4.5	9	3	190	1400	8	
Pan-Seared Steak with Caper-Anchovy Butter		540	350	43	0	39	17	16	3.5	150	1200	0	
Pork Chops with Mustard Sauce		490	300	34	7	34	16	13	2	155	570	0	
Turkey Tacos		540	220	30	49	25	5	10	7	80	1010	4	
Spanish Chicken with Chickpeas & Chorizo		730	330	59	40	37	11	19	5	145	1560	8	
Spaghetti with Mushroom Cream Sauce		590	230	17	71	26	13	8	2	60	520	5	
Vietnamese Tilapia with Turmeric & Dill		310	90	36	19	10	1.5	6	3	85	1630	2	
Back Cover													
Roasted Salmon with Shiitake, Leek & Arugula Salad		410	140	41	8	16	1.5	9	3.5	105	530	2	

The nutritional analyses have been calculated by a registered dietitian at Nutritional Solutions in Melville, New York. When a recipe gives a choice of ingredients, the first choice is the one used. Optional

ingredients with measured amounts are included; ingredients without specific quantities are not. When a range of ingredient amounts or servings is given, the smaller amount or portion is used. When the

quantities of salt and pepper aren't specified, the analysis is based on ¼ teaspoon salt and ⅓ teaspoon pepper per serving for entrées, and ⅓ teaspoon salt and ⅓ teaspoon pepper per serving for side dishes.



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Barilla Fettuccine with sausage and leeks

Ingredients	
Barilla Fettuccine	1 box
Extra virgin olive oil	4 tbsp, divided
Italian sausage	1 lb, crumbled
Leeks	2, diced
Dry white wine	1/2 cup
Grated fresh Pecorino cheese	2 cups
Salt and black pepper	to taste

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Roasted Salmon with Shiitake, Leek & Arugula Salad

Serves four.

Roasting the fish and vegetables in one pan keeps cleanup to a minimum.

½ lb. shiitake mushrooms, stemmed and sliced ¼ inch thick
1 medium leek, white and light-green parts only, halved lengthwise, rinsed well, and sliced ⅛ inch thick
3 Tbs. extra-virgin olive oil
Kosher salt and freshly ground black pepper
1 medium lemon
4 skinless salmon fillets, 6 to 8 oz. each
3 lightly packed cups (3 oz.) baby arugula

Position a rack in the center of the oven and heat the oven to 450°F. Line a large rimmed baking sheet with parchment.

In a medium bowl, toss the mushrooms, leek, oil, ½ tsp. salt, and ¼ tsp. pepper.

Finely grate the lemon zest. In a small bowl, mix the zest with 1 tsp. salt and ¼ tsp. pepper.

Arrange the salmon on the baking sheet, rub the lemon zest mixture on the tops and sides of the fillets, and scatter the mushrooms and leeks around the fish in a single layer.

Roast until the vegetables are tender and the fish is opaque in the center, about 15 minutes. If the fish finishes cooking before

the vegetables, transfer it to a plate and continue to roast the vegetables until tender, 3 to 5 minutes more.

Combine the arugula and roasted vegetables in a large bowl. Squeeze about 1 Tbs. juice from the lemon onto the vegetables and toss to combine. Season to taste with salt, pepper, and more lemon juice. Divide the mixture among four serving plates. Top each salad with a piece of the fish and serve.

—Recipe by Jessica Bard

quick & delicious



Vietnamese Tilapia with Turmeric & Dill

Serves two.

Sugar, lime juice, fish sauce, and chile make a simple yet classic sauce—one that's practically requisite at any Vietnamese meal. Here it's drizzled over fish fillets.

2 Tbs. granulated sugar
2 Tbs. fresh lime juice
2 Tbs. Asian fish sauce
½ tsp. minced jalapeño
6 medium scallions
1 small bunch fresh dill (about ¾ oz.)
2 tilapia fillets (about 12 oz. total)
½ tsp. ground ginger
¼ tsp. ground turmeric
Salt and freshly ground black pepper
1 Tbs. canola oil

In a small bowl, combine the sugar and lime juice and stir until the sugar has dissolved. Add the fish sauce and jalapeño. Set aside.

Trim the scallions and cut them into 2-inch-long pieces. Quarter the white and

light-green pieces lengthwise; leave the dark-green pieces whole. Cut the dill into 2-inch-long pieces (you should have about ½ cup).

Pat the fish dry with a paper towel. Sprinkle the ginger, turmeric, ¼ tsp. salt, and a few grinds of black pepper all over the fillets.

Heat the oil in a 10-inch nonstick skillet over medium-high heat. Add the tilapia and cook, flipping once, until just firm and opaque in the center of the thickest part, about 4 minutes total. Transfer the tilapia to two serving plates.

Add the scallions to the pan and cook, stirring frequently, until they just start to wilt, about 45 seconds. Add the dill and continue to cook until it has wilted slightly, about 15 seconds more. Pile the scallions and dill over the tilapia and serve the sauce on the side for drizzling.

—by Dabney Gough



Spanish Chicken with Chickpeas & Chorizo

Serves four.

Chorizo, a spicy Spanish sausage, is available in many supermarkets and specialty stores.

14½-oz. can diced tomatoes
2 tsp. sherry vinegar
Pinch saffron threads
4 small boneless, skinless chicken breast halves (about 1½ lb. total)
Kosher salt and freshly ground black pepper
¼ cup all-purpose flour
2½ Tbs. extra-virgin olive oil
½ lb. chorizo, cut into ½-inch dice
3 large cloves garlic, smashed
15-oz. can chickpeas, rinsed and drained
1 tsp. dried thyme

Purée the tomatoes and their juices, the vinegar, saffron, and ½ cup water in a blender or food processor. Season the chicken with 1 tsp. salt and ½ tsp. black pepper, dredge the chicken in the flour, and shake off any excess.

Heat 1½ Tbs. of the oil in a 12-inch skillet over medium-high heat until shimmering hot. Add the chicken and cook without touching until browned, 2 to 3 minutes. Flip and cook until the other sides brown, 2 minutes more. Transfer to a plate.

Add the remaining 1 Tbs. oil to the pan and then add the chorizo and garlic. Cook, stirring often, until they start to brown, 1 to 2 minutes. Add the tomato purée, chickpeas, and thyme and bring to a boil. Add the chicken, nestling it into the sauce. Reduce the heat to a simmer, cover, and cook until the chicken is cooked through, about 10 minutes. Season to taste with salt and pepper. Remove the garlic cloves before serving, if you like.

—by Tony Rosenfeld



Spaghetti with Mushroom Cream Sauce

Serves four.

This easy pasta gets complex flavor from a combination of mushrooms (try a mix of cremini, shiitake, black trumpet, portobello, and chanterelle), cream, and a secret ingredient—tawny port.

12 oz. dried spaghetti
Kosher salt
1 Tbs. extra-virgin olive oil
1 Tbs. unsalted butter
1 large shallot, finely chopped
1 lb. mixed mushrooms, cleaned, trimmed, and sliced ¼ inch thick
Freshly ground black pepper
2 Tbs. tawny port
½ cup heavy cream
½ cup sour cream
3 Tbs. chopped fresh parsley or 2 Tbs. chopped fresh tarragon
Grated Parmigiano-Reggiano, for serving

Over high heat, cook the spaghetti in a large pot of boiling salted water according to the package directions until al dente.

Meanwhile, heat the oil and butter in a 12-inch skillet over medium-high heat. Add

the shallot and cook, stirring, until it just begins to color, 1 to 2 minutes. Add the mushrooms, ¾ tsp. salt, and a few grinds of pepper and stir constantly until the mushrooms begin to release their liquid, about 3 minutes. Lower the heat to medium and cook, stirring occasionally, until soft and lightly browned, about 5 minutes more.

Add the port and stir to deglaze the pan. Add the cream and sour cream, bring to a simmer, and reduce the heat to medium-low. Cook, stirring frequently, until the liquid reduces to a saucy consistency, about 2 minutes.

When the spaghetti is al dente, reserve ½ cup of the cooking water and drain the spaghetti. Add the spaghetti and the reserved water to the sauce. Toss over low heat, sprinkle with the parsley or tarragon, and toss again to combine. If the sauce seems thin, continue to toss until it has thickened a bit. Season to taste with more salt and pepper. Serve, sprinkling with the parmigiano at the table.

—by Jennifer McLagan



Pan-Seared Steak with Caper-Anchovy Butter

Serves two.

If you can't find tri-tip, this butter is great with any cut of steak.

1 anchovy fillet, rinsed and chopped
¼ tsp. chopped garlic
Kosher salt
3 Tbs. unsalted butter, cut into 3 pieces
2 tsp. finely chopped fresh parsley
½ tsp. capers, rinsed and finely chopped
¼ tsp. finely grated lemon zest
Freshly ground black pepper
1 Tbs. canola oil
Two 6- to 8-oz. tri-tip steaks

Mash the anchovy fillet into a paste on a cutting board with the side of a chef's knife. Sprinkle the garlic with

a pinch of kosher salt and mash it into a paste.

Put the butter in a small microwave-safe bowl and microwave it on high in 10-second bursts until it just begins to melt. Mash the butter with a fork and stir in the anchovy, garlic, parsley, capers, lemon zest, and a few grinds of black pepper.

Heat the oil in a 10-inch skillet (preferably cast iron) over high heat. Season the steaks generously with salt and pepper. Sear the steaks on all sides until a meat thermometer reads 120°F for rare or 125°F for medium rare, 8 to 10 minutes total. Serve each steak topped with a dollop of the butter.

—by Allison Ehri Kreitler



Lemon-Ginger Poached Halibut with Leeks & Spinach

Serves four.

This light main course is great served with cooked green-tea soba noodles.

- 2 tsp. finely grated fresh ginger**
- 1 tsp. finely grated garlic**
- Finely grated zest and the juice of 1 lemon**
- 2 Tbs. plus 1 tsp. extra-virgin olive oil**
- Kosher salt and freshly ground black pepper**
- Four 1-inch-thick skinless halibut fillets, 6 to 8 oz. each**
- 2 medium leeks, white and light-green parts only, halved lengthwise, rinsed well, and thinly sliced**
- 3 cups lower-salt chicken broth or vegetable broth; more as needed**
- 4 cups lightly packed spinach leaves, rinsed and roughly chopped**
- ¼ cup roughly chopped fresh mint**
- ¼ cup thinly sliced scallions**

In a small bowl, mix the ginger, garlic, lemon zest, 1 tsp. of the olive oil, 1 tsp. salt, and ½ tsp. pepper. Pat the mix-

ture evenly all over one side of the fish.

In a 10-inch straight-sided sauté pan, heat the remaining 2 Tbs. oil over medium heat. Add the leeks and sauté, stirring constantly, until softened, about 5 minutes. Add the broth and 1 Tbs. of the lemon juice. Cover and bring to a simmer over high heat. Arrange the fish lemon-ginger side up in a single layer on top of the leeks. If necessary, add more broth until the fillets are almost but not completely submerged. Cover and turn the heat to low. Gently simmer until the fish is just cooked through, 8 to 10 minutes. With a slotted spatula, transfer the fish to 4 shallow bowls.

Add the spinach, mint, and scallions to the broth and stir until slightly wilted, about 1 minute. Season to taste with more lemon juice, salt, and pepper. Ladle the vegetables and broth around the fish and serve.

—by Jessica Bard



Linguine with Shrimp, Caramelized Onion, Pancetta & Peas

Serves two.

To speed up this recipe, buy “easy-peel” shrimp, which have already been deveined; because they’re split down the back, they’re easier to peel.

- Kosher salt**
- 2 oz. thinly sliced pancetta, cut into 1- to 2-inch-long, thin strips (about ½ cup)**
- 1 Tbs. extra-virgin olive oil**
- One-half medium onion, thinly sliced**
- ½ lb. large shrimp (31 to 40 per lb.), peeled, deveined, and cut in half lengthwise**
- ½ lb. dried linguine**
- ⅔ cup frozen peas**
- Freshly ground black pepper**

Bring a large pot of well-salted water to a boil over high heat.

Meanwhile, combine the pancetta and oil in a 12-inch nonstick skillet. Cook, stirring,

over medium heat until the pancetta is just turning golden, 4 minutes. Add the onion and cook, stirring often, until golden brown, 5 to 8 minutes. Add the shrimp and cook, stirring, until pink and opaque, 1 to 2 minutes. Set aside off the heat.

Cook the linguine in the boiling water according to package directions until al dente, adding the peas in the last minute or two of cooking. Reserve about ½ cup of the cooking water and then drain the pasta and peas.

Return the skillet to low heat, add the pasta, peas, and ¼ cup cooking water. Toss, adding more water if the pasta seems dry. Season to taste with salt and pepper and serve.

—by Jennifer Armentrout



Pork Chops with Mustard Sauce

Serves four.

A fast, creamy pan sauce dresses up these simple seared pork chops; serve them with rice or noodles to soak up the sauce.

Eight ½-inch-thick boneless pork chops (about 3 oz. each)

Kosher salt and freshly ground black pepper

3 Tbs. all-purpose flour

1 Tbs. unsalted butter

1 Tbs. extra-virgin olive oil; more as needed

½ cup dry white wine

¾ cup heavy cream

½ cup lower-salt chicken broth

¼ cup stoneground or country-style mustard

Season the chops lightly with salt and pepper and dredge in the flour, shaking off the excess.

Put the butter and oil in a 12-inch skillet over medium heat. When hot, add 4 of the pork chops and cook, turning once, until golden on both

sides and just cooked through, 4 to 6 minutes total. Transfer the pork to a serving platter and tent with foil. Repeat with the remaining chops, adding another tablespoon of oil to the pan if necessary.

Pour off any fat in the pan, add the wine, and scrape up the browned bits from the bottom of the pan with a wooden spoon. Increase the heat to medium high and boil until the wine is reduced to about 2 Tbs., 2 to 3 minutes. Stir in the cream, chicken broth, and mustard and boil until reduced to a saucy consistency, about 5 minutes. Season to taste with salt and pepper.

Return the pork and any juices to the pan, turn to coat with the sauce, and then transfer back to the serving platter. Drizzle any sauce remaining in the skillet over the chops and serve.

—by Jennifer McLagan



Turkey Tacos

Serves four.

Round out these quick tacos with your favorite toppings—try grated sharp Cheddar, sliced avocado, and finely diced sweet or red onion.

2 Tbs. Tabasco chipotle pepper sauce

1 Tbs. tomato paste

2 Tbs. vegetable oil

1 medium yellow onion, finely diced

2 medium cloves garlic, minced

1 Tbs. chili powder

2 tsp. ground cumin

1 to 1¼ lb. ground turkey (not ground turkey breast)

Kosher salt

¼ cup chopped fresh cilantro

12 taco-size (6-inch) flour tortillas, heated

In a small dish, whisk the chipotle Tabasco, tomato paste, and 2 Tbs. water. Heat the oil in a 12-inch

skillet over medium-high heat. Add the onion and cook, stirring often, until lightly browned, 3 to 5 minutes. Add the garlic, chili powder, and cumin and cook until fragrant, about 30 seconds.

Add the turkey and sprinkle with 1 tsp. salt. Cook, using a wooden spoon to break the meat into small pieces, until just cooked through, about 3 minutes. Stir in the tomato paste mixture and let cook until the liquid is almost absorbed, 1 to 2 minutes.

Off the heat, stir in the cilantro and season to taste with more salt if needed. Serve folded in the tortillas with your favorite taco toppings.

—by Jennifer Armentrout